THE
NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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FREIGHT INCREASES SUSPENDED.

The Interstate Commerce Commission on August 13 suspended to December 13 the freight rate increases on fresh meats and packinghouse products which the railroad lines in the Central Freight Association had announced to go into effect on August 15 and 25. The Commission took due cognizance of the tables presented in oral argument on August 7 by C. B. Heinemann, counsel for Morris & Co., to the effect that these proposed increases were "terrific advances on all livestock and packinghouse commodities," ranging on an average from 20 to 88.7 per cent.

The attempted increases were to prevail from Chicago and East St. Louis to points in the Central Freight Association, including Cleveland, Cincinnati, Pittsburgh, Louisville, Indianapolis, Dayton, Buffalo, etc. These attempted increases were tabulated by The National Provisioner at the time they were announced. Some of the higher proposed advances on fresh meats from Chicago, in percentages, were: To Terre Haute, 32.9; to Indianapolis, 31.3; to Cincinnati, 30; to Louisville, 28.9. The raises from these figures to 20 per cent. and thereabouts included practically all of Ohio, Indiana, Illinois, Missouri, Michigan, etc., and also took in Buffalo, Pittsburgh and adjoining points. In all cases the minimum weight was to have been raised from 20,000 to 21,000 pounds.

In regard to bulk cured meats, to cite representative cases, the percentages of advances would have been: Chicago to Cincinnati, 74.3; East St. Louis to Cincinnati, 53.1; Chicago to Dayton, 70.1; Chicago to East St. Louis, 74.3; Chicago to Indianapolis, 86.1; East St. Louis to Indianapolis, 88.7.

Some of the advances which did not get across would have been almost on a par with packinghouse products as on bulk cured meats. For example, taking charge per car: Chicago to Louisville, $30.80 to $57, or 85.1; East St. Louis to Louisville, $37.80 to $54, or 42.9; Chicago to Cincinnati, $47.40 to $58.50, or 23.4; East St. Louis to Cincinnati, $61.50 to $73.50, or 19.5 per cent.

The attorneys in the oral arguments were: W. W. Manker, Armour & Co.; C. B. Heinemann and Luther Walter, Morris & Co.; R. B. Rynder, Swift & Co.; C. R. Hillyer, Cudahy Co. Counsel for the railroads was Eugene Morris, tariff agent of the lines in the Central Freight Association. The usual plea of hard times and inadequate rates on packinghouse products was made, but every point was ably refuted by the protestants.

JULY OLEO OUTPUT AT CHICAGO.

The oleomargarine output for the Chicago district for the month of July, 1915, was 5,977,106 lbs. uncolored and 193,595 lbs. colored, a total of 6,170,701 lbs., or over six hundred thousand pounds more than a year ago.

The actual production in the Chicago district of oleomargarine by months for the past year follows:

	Pounds.
July, 1914	5,544,169
August	7,045,666
September	8,422,704
October	9,347,384
November	9,714,591
December	9,734,675
January, 1915	9,441,140
February	9,346,918
March	9,654,831
April	7,831,205
May	7,576,414
June	6,686,267
July	6,170,701

REPORT ON COTTON SEED CRUSHED.

A Bureau of the Census report just issued states that 5,779,665 tons of cotton seed were crushed from the 1914 crop, and that 832,401 bales (running) of linters were obtained. These are the largest figures ever reported.

From the 1913 crop, 4,767,802 tons of seed were crushed, and 611,110 bales (of 500 pounds) were secured.

In the last few years about 75 per cent. of the total production of cotton seed has been crushed; the proportion of the crop crushed has been gradually increasing. Ten years ago the percentage crushed was 52 per cent., 20 years ago 35 per cent., 30 years ago 19 per cent., and 40 years ago—that is, in 1874—it was only 5 per cent.

The production of linters in the last year has been at the rate of about 72 pounds for every ton of seed crushed. The proportion of linters produced to the amount of seed crushed has been increasing rapidly in recent years. In 1913 about 64 pounds of linters were produced in each ton of seed crushed; in 1910 the amount was 46 pounds; in 1905 it was 35 pounds; and in 1900 only 23 pounds.

SWEDEN FEELS MEAT SHORTAGE.

The shortage of meat in Sweden, caused by the large exports of the past 12 months to Germany, is beginning to be seriously felt and retail meat dealers have petitioned the government to forbid further exports. During the first three months of 1915 the country's exportations of cattle were three times as heavy as a year ago, and there was a similar increase in the exports of dressed meat.

RULINGS ON WEIGHT AND VOLUME LAW.

The Bureau of Animal Industry in its latest Service Announcement carries information and decisions given in regard to meat inspection, labeling, etc., of great interest to the trade, which are as follows:

Analysis of Saltpeter and Chile Saltpeter for Borates.

The bureau has learned that a great deal of the present supply of saltepeter and Chile saltpeter (nitrate of soda) that is now in this country contains borates, and to prevent the use of any curing salts in the preparation of meat products for domestic trade that contain this preservative inspectors in charge have been instructed to sample each barrel and package of saltpeter and Chile saltpeter (nitrate of soda) that enter the establishments under their supervision. These samples will be submitted to the laboratory within the station's territory, and should be accompanied with the properly executed form. This form should also bear the statement, "Test for borates; rush." Pending the receipt of the laboratory report concerning the sample, the contents of the package or barrel from which the sample was taken will not be permitted to be used in the preparation of meat food products unless the product is for export trade only.

The Inspection Legend on Labels.

It is noted that there are being submitted from time to time labels, wrappers, cartons and cloth containers which bear the inspection legend containing the date June 30, 1906, instead of the legend "U. S. Inspected and Passed by Department of Agriculture," authorized under section 2, regulation 1, B. A. I. Order 211. In this connection attention is directed to section 3 of the regulation cited, which provides that after November 1, 1914, the phrase "inspected and passed under the provisions of (or according to) the act of Congress of June 30, 1906," shall not be used as an inspection legend unless expressly authorized by the Secretary of Agriculture upon its being shown to his satisfaction that continuance of the use thereof for a longer period is equitable and is rendered necessary in order to utilize stocks of labels on hand or ordered at the time the regulation became effective. While the bureau will continue to approve labels, etc., bearing the date June 30, 1906, in the inspection legend, it should be understood that the approval incident to such labels prepared subsequent to November 1.

1914, does not waive the requirements of the regulation in question, but will be automatically terminated on November 1, 1917.

Net Weight on Containers of Sausage in Artificial Casings.

Referring to notice in Service and Regulatory Announcements of February, 1915, under caption "Sausage in Artificial Casings," it should be observed that this does not apply to sausage, luncheon specialties, loaves and allied products put up in cloth containers, the latter not being considered "casings" in the commonly accepted sense of the term. Accordingly it will be required that products of this character, excepting those exempted in rulings under the net weight and volume law as contained in this issue of Service and Regulatory Announcements, be marked with a statement of the net weight.

Rulings Under Net Weight and Volume Law.

The following replies have been made to questions arising under the net weight and volume amendment to the food and drugs act. It should be understood that the opinions expressed in the letters from which these instructions are taken are offered as representing the attitude of the department in the light of its present knowledge of the facts presented by the correspondents.

Referring to your letter in which you urge that certain containers of meat and meat food products not be regarded as in package form within the meaning of the act of March 3, 1913 (37 Stat., 732), commonly known as the net weight amendment to the Federal food and drugs act, you are advised that after conference of the representatives of the department interested the following conclusions have been reached:

You have divided the articles to which you refer into five general classes, and the questions presented will be discussed in the order in which they occur in your letter to the Solicitor.

1. Lard, compounds, cooking products, oleo, neutral edible greases, tallows, and similar products:

By cooking products, it is understood that you refer to edible fats. It is not understood, however, what is included by the term "similar products" and no opinion will be expressed as to such similar products in the absence of more specific information.

Your statement in respect to the first class of articles is substantially as follows: They are packed in tierces and barrels, always at catch weights. The tierces vary from 340 to 390 pounds, and the barrels proportionately less. Tierces and barrels are used merely as containers for convenience in shipping between manufacturer and packer, or wholesaler. The Board of Trade (presumably of Chicago) requires that in accordance with trade custom, the head of each tierce or barrel be stenciled with the gross and tare weight. The sale of the products in tierces and barrels is always made at net weight. These articles are also packed in half, quarter and eighth barrels, in wooden tubs weighing from 10 to 100 pounds, in tin and pail containers weighing from 1 to 50 pounds, and in wooden packages weighing from 10 to 60 pounds.

It is understood that the barrels weigh from 200 to 230 pounds each. With the exception of the tierces and barrels, it appears that these containers are packed at even weights.

In the opinion of the department, all the containers enumerated smaller in size than tierces and barrels, namely, half barrels, wooden tubs, tin and pail containers, and the uniform packages referred to in your letter to the bureau, weighing from 10 to 60 pounds, are "in package form" and, therefore, are required by the net weight amendment to be marked with a statement of the quantity of their contents.

The department is further of the opinion that the question whether tierces and barrels of these products, packed and handled under the circumstances above described, constitute food in package form is not entirely free from doubt. Nevertheless, in view of all the

(Continued on page 20.)

MEAT TRADE IN AUSTRALIA AND NEW ZEALAND

Possibilities and Prospects in That Part of the World

By Dr. E. C. Joss, U. S. Bureau of Animal Industry.

(Continued from last week.)

[EDITOR'S NOTE.—The visit of Dr. Joss to Australasia was made about two years ago. War conditions have absolutely altered the situation, as The National Provisioner's staff correspondent in Australia has reported in his regular letters appearing from month to month in the columns of The National Provisioner. But it is nevertheless interesting to get a general idea of the meat production possibilities of that part of the world.]

Marketing of Livestock.

The marketing of fat stock is conducted along much the same general lines in both Australia and New Zealand. Buyers may go to the premises to make direct purchases of the producers, or the producers or owners may offer their holdings at public auction at salesyards located in various towns and districts. Such auction sales may be held at certain places on regular days each week, or announcements may be made in advance in the local newspapers.

Livestock sales are usually made at a lump price per head, or, in case of private sale, they may be made on the basis of the dressed weight of the carcass at the meat works. The practice of weighing livestock at the time of sale is not followed, it is said, except occasionally in the purchase of swine.

In Australia fairly large public salesyards are maintained in the cities of Sydney, Melbourne, Adelaide and Brisbane for the purpose of marketing fat livestock. The Flemington cattle and sheep sales yards at Sydney, New South Wales, are the largest in Australasia. At these yards usually but two sales days per week are held, the weekly receipts averaging about 5,000 cattle and 30,000 sheep. Swine salesyards are maintained in another part of the city, the weekly receipts averaging approximately 2,000 head.

The system of marketing cattle, sheep and swine in these large salesyards is to offer the livestock at public auction in pen lots or smaller groups, or even singly, as the livestock agent sees fit. The tenders of purchase are made in lump sums per head, which renders the weighing of the animals unnecessary upon consummation of sale.

The custom of slaughtering on farmers' account is being followed to some extent in both countries, but more commonly in New Zealand. Under this method the slaughtering concern undertakes to receive cattle and sheep, to slaughter, freeze and market the carcasses, and dispose of the skins, tallow, etc., for the farmer or owner, charging variable fees for the services rendered.

Also several of the large meat export works in New Zealand are owned and operated by co-operative associations of farmers or stock owners, by which plan such profits as may accrue in the conduct of the association are returned directly to the members whose livestock were slaughtered and marketed by the works. These co-operative concerns seem to be conducted along sound business lines and report making reasonable returns to livestock owners during the past few years.

Shipping Livestock to Meat Plants.

Although Australia has an area approximately equal to that of the main body of the United States, it has a little less than a total of 17,000 miles of railways, all owned by the government. Railroad development has been confined mostly to the Southeastern and Eastern parts of the continent, thus leaving the vast interior and the Western and Northern parts of the country without connecting railroads.

This means that sheep and cattle produced on the interior expanse of grazing land must be driven on foot to distant railway points for shipment or driven direct to the meat works, the latter being quite uniformly located on or near the Pacific coast between Adelaide, South Australia, on the south, and Townsville, Queensland, on the north.

It is not uncommon in Australia to hear of large droves of fat cattle which have been driven overland from 500 to 1,000 miles or more, subsisting without serious loss of weight on native grasses along the way, to reach a railway shipping point or meat works. Likewise, sheep from the far interior districts are often trailed hundreds of miles to reach market. Railway livestock cars or trucks are much smaller as a rule and more open in general construction than American stock cars, some being arranged without roofs.

The two main islands of New Zealand, which virtually lie end to end and have a combined length of about 1,000 miles, sustain a total railway mileage of about 2,800 miles. As in Australia, all railroads are government-owned. Owing to the New Zealand railroads being narrow gauge (3 feet 6 inches between rails), the running equipment is of necessity light.

The apparent inadequacy of the present railways precludes, practically, if such were desirable, the establishment of large central livestock markets with associated slaughtering works. Instead, meat-export slaughtering works, usually one or two in each dis-

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The Tenth Annual
CONVENTION
of the
American
Meat Packers'
Association
will be held at
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on
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WILL YOU BE THERE?

CO-OPERATIVE AND FARMERS' MEAT PLANTS

Government Warns Against Dangers in These Enterprises

[EDITOR'S NOTE.—The following article on the recent agitation to establish farmers' or co-operative meat packing plants in various sections of the country was prepared by the U. S. Department of Agriculture, and published on its authority. It may be considered an official pronouncement, and what it says concerning the risks of such enterprises is therefore doubly interesting.]

Farmers' co-operative meat-packing companies recently have been organized in a number of communities in Wisconsin, Iowa, and Minnesota, and more than a score of others are reported to be contemplated. Such marked interest in the possibilities of co-operation in the packing business is being manifested in various sections of the country that the Department of Agriculture is making a study of the movement to determine what conditions are essential to the success of this plan of co-operation and to give rational counsel in the matter wherever help is requested.

Specialists of the Department's Office of Markets and Rural Organization, working in conjunction with the Bureau of Animal Industry, call attention to a number of important factors which cannot be disregarded without danger of disappointment, if not disaster.

In the first place, it is said that communities in which co-operative packing houses are proposed should understand that one of the requisites for interstate shipment of meats from any plant, whether co-operative or privately owned, is Government inspection of the plant and of the animals and meats handled. Regulations of the United States Department of Agriculture provide that an authorized Federal inspector or inspectors be stationed at every plant engaged in interstate business.

Before granting inspection privileges to a plant, however, the Government requires the plans and specifications of the plant, including sanitary arrangements, to conform to official standards. By communicating with the Department regarding this matter and with officials of the State agricultural college and experiment station or others who are in a position to give official aid, serious mistakes may be avoided by communities which are on the point of organizing such an enterprise.

The importance of this point is evident, in view of the fact that most of the companies recently organized, it is said, were promoted by persons from outside of the communities concerned. The Department of Agriculture is prepared to furnish advice relative to proposed plans, and welcomes inquiries regarding these matters wherever it can be of service to the farmers of any locality or to officials of cities contemplating the establishment of municipal abattoirs.

Co-operative Management Extremely Doubtful.

Attention also is called to the importance of considering the complexity of the packing-house business before attempting to engage in the industry in a co-operative way. As beef and mutton in the main must be sold fresh and the equipment, refrigerator cars, and extensive selling organization essential to the success of this business obviously make it so complex as to render co-operative management extremely doubtful, such establishments naturally will be confined chiefly to pork packing.

The first consideration is a uniform and adequate supply of hogs, and a reasonably even distribution of receipts during the year is required for the most satisfactory operation of a packing business. Private plants have been abandoned in many places because of an insufficient supply of hogs tributary to them, and it is not uncommon to find smaller packing houses running at a loss during the summer season in order to keep up the organization and equipment necessary for the winter kill.

It should be borne in mind that the statistics showing the total number of hogs in a county or district are not a reliable indication as to the number of hogs available for slaughter. In considering the census statistics of live stock, for example, due allowance must be made for breeding stock and immature animals, and in the case of cattle, dairy cows would not be available for slaughter although included in the total number of heads reported. There is danger of overestimating the surplus of stock to be had for killing purposes in the same way that the number of cows frequently is overestimated in figuring on the possibilities of a creamery in a new location.

Stockholders Must Be Loyal to Plant.

Equally important is the loyalty of the members of the organization, particularly as expressed in their willingness to sell hogs to the company, even though prices elsewhere at times may seem tempting. The co-operative bacon factories in Denmark which have been highly successful require their members to pledge themselves to sell their hogs only to the association for a period of 14 years. Numerous attempts at similar enterprises in Canada and in Germany have failed largely because of the omission of this important feature of the Danish plan.

There appears to be some question as to the validity of such provision under the anti-trust laws of the United States and of the various States. How far co-operation in pork packing can be conducted successfully in the absence of some such protective feature that will compel support on the part of the membership at least until the plant is established on a sound basis has yet to be demonstrated.

In considering the feasibility of a co-operative packing business the number and location of plants already drawing supplies from the locality in question ought to be taken into account. In many cases it will be found that comparatively small plants already are taking considerable numbers of hogs besides those which go to the large market centers.

In Minnesota, for example, there are pork-packing plants which have Government inspection, and therefore do an interstate business, at seven points besides St. Paul. These plants in 1914 slaughtered 460,662 hogs and 11,602 cattle. In Iowa there are eight packing points besides Sioux City at which Federal inspection is maintained, and these plants in 1914 slaughtered 1,439,528 hogs and 77,773 cattle. In Wisconsin, at four points (not including Milwaukee), plants having Govern-

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THE AUSTRALIAN MEAT CRISIS.

Australia is passing through a new experience in connection with her meat trade. For the first time for many decades the price of meat has risen so high the average housekeeper is unable to face with equanimity the demand that is being made upon his purse to provide the meat required for his family. This, too, in the face of immense flocks and herds. Attempts have been made to discover the reason of this great increase in the price, but there appears to be no unanimous conclusion arrived at.

Statements not very long ago were made that the increased prices were the result of a shortage caused by the buying activity of certain American firms operating sub rosa in the various States. Then when this was disproved, an attempt was made to place the responsibility on the shoulders of the frozen meat exporters, and labor agitators consequently urged that all exports of meat should be stopped.

When, a few months ago, the State governments, in response to a request from the Imperial authorities, commandeered the surplus meat output for the use of the British military forces, a definite price was for the time being fixed, and it was understood that exports to the Imperial Government would not in any way encroach upon supplies required for local consumption. This arrangement has been carefully adhered to, and any increase in the price of meat for local requirements has not been owing to the shipment of frozen meat to Great Britain.

The shortage of sheep and cattle at the fat stock sales, which is undoubtedly very pronounced just now, is due to the heavy losses sustained by stockowners in consequence of the severe drought through which Australia has passed. With short supplies and heavy demand, the inevitable result is increased prices. Until this shortage is made up from outside sources, there is very little chance of prices lowering. A suggestion has been made that mutton and lamb should be imported from New Zealand, where there is a large surplus. Were this done the meat price problem would be nearing a solution.—Australian Meat Trade's Journal.

BEEF HIGHER IN ITALY.

Since the entry of Italy into the war, prices for beef have risen enormously. It is estimated that with the increase in men in the army and navy and the necessity of providing regular rations for them, 500,000 head of cattle per year must be imported. This can only be refrigerated beef, since neighboring countries can spare no live cattle, says Consul F. T. F. Dumont, Florence, Italy, in Commerce Reports.

While the Italian Government has requisitioned one floor of the cold-storage plant of the Societa Tosco Frigorifera, of Florence, the company has a second floor, completed except as to lining and installation of pipes. This floor, with 1,300 cubic yards capacity, is open to lease. The building has been arranged to permit the addition of two other stories with 2,600 cubic yards additional capacity. Florence, with 250,000 inhabitants, consumes some 32,000,000 pounds of meat per year, and the above is the only cold-storage plant in a district of some 4,000,000 inhabitants.

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

POINTS ON BOILING HAM.

A provision man in New England asks the following question:

Editor The National Provisioner:

I should like to have you give me some advice concerning the way to boil hams so as to get the best results. Some of our customers have complained of our hams being overdone. How long should they be cooked?

In an open vessel, water cannot be heated to a higher point than 212° F., hence violent boiling is unnecessary, as it only serves to evaporate the water quicker, renders the exterior of the meats tougher and harder, and consequently retards the cooking of the interior of the piece. Once water begins to boil, its best work will be done at that point, if constant boiling is necessary to the article being cooked.

One method of boiling hams is to place in boiling water a few minutes, 5 or 10, then reduce by cold water to the tepid point; then heat up to the "simmering" point and keep there without interruption until cooked, which means 20 minutes or thereabouts to the pound, figuring from the time the water begins to simmer the second time. The cooking goes on through the agency of the natural moisture of the flesh, converted into vapor by the heat, a kind of steaming process takes place within the piece of meat; it is, when skillfully done, cooked by its own steam.

Another method is to wrap hams in covers, made by all butcher's supply houses for this purpose, place in boiling water, and at once reduce to a just perceptible simmering, and so continue until meats are cooked.

Hams should not be overdone, nor yet underdone; if anything, the latter is preferable. Ordinarily a 16-pound ham should cook about four hours, or 15 minutes to the pound. Salt meats as a rule are placed in cold water to be boiled, so as to extract the salt. At the same time, however, much more valuable matter than the salt is being extracted, the albumen and nutritive juices.

As hams to be boiled are usually prepared beforehand, they should be put at once into nearly boiling water. If, however, they are so saturated with salt as to turn out unpalatable, then soaking in cold water is necessary; or commence with cold water when preparing to cook them. If of the proper flavor as far as salt is concerned, then by all means take care to prevent the escape of any of the juices.

One old butcher advocates putting into the water in which he boils his hams fresh bones—beef, pork, mutton and veal—to the extent of a pound or two of each. The bones are put in cold water and the heat applied, and when the water begins to boil the hams are put in and the heat reduced to a simmering basis, and kept at that point until the hams are cooked nicely, when the heat is shut off entirely and the hams are allowed to remain in the water in which they were cooked until cold, when the fat is skimmed off and the hams removed.

RENDERING STEAM LARD.

The following suggestions on rendering prime steam lard are from an old-time renderer with one of the largest packinghouse concerns in the country. "The old way of working under steam pressure," he says, "was to use 40 lbs. steam for 8 to 10 hours. I reduced the pressure 28 to 30 pounds and the time three to four hours, with the best possible results. I consider the lower pressure and the less time a far superior method of rendering hog fats."

Another suggestion is this: "When filling the tank, enough steam should be blowing through to prevent sweating or souring, and in a measure to carry off considerable undesirable smell, especially when putting in killing fats. When the tank is filled, draw off the water and turn in a pressure of 28 to 30 lbs. at once, and when done cooking take off the head as soon as possible and allow the accumulated odor to pass off. Settle with salt, half a bushel to a tank of about 40 tierces of stock."

The vat or kettle is cleaned out and clean water used for the next batch; thus every lot cooked is uniform and sweet. It takes from one and a half to three and a half hours, according to size, to cook under this method.

In every instance leave hams in the water in which they were cooked until cold. The same rule applies to tongues.

The addition of a little vinegar to the water goes a long way toward making any boiled meats tender. Skin all impurities from the top of the water as it arises, as such matter does not improve the flavor of the meats. In this connection it is well to remember that all meats for boiling should be well washed and cooking vessels kept scrupulously clean.

MEATS FOR BOLOGNA.

A subscriber in the East asks this question:

Editor The National Provisioner:

What meats may be used in making bologna?

Any wholesome meats may be used, the quality being dependent upon the price obtainable for the finished sausage. Beef cheeks, hog cheeks, fat necks, hog hearts, beef head meat, pork and beef trimmings, weasand meat, etc.; jowl and pluck trimmings, etc.; any kind of small meats available may be used in reasonable proportion. Bologna is a "lean" meat product; that is, an excess of fat is prohibitive. Bologna sausage is a simple proposition. As before stated the constituents are used in proportion according to price obtainable.

There are several grades of sausage meats and all wholesome. Bull and cow beef, while wholesome, does not compare with first-class steer beef, nor does it cost so much. There are several grades of pork trimmings also. Beef cheek and head meat and pork cheek and head meat runs much the same, no attempt being made to separate for quality, as a rule. Seasoning is important in making bologna to suit various locations.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department on page 48.

STANDARD FOR A GENERATION
SWENSON EVAPORATORS

have been put into every industry where evaporators are used. They have become so well and so favorably known that for most of these industries today the Swenson is standard. Repeat orders have followed one another until now half of our business is based upon previous business with the same concerns. At the same time, where required, we will design and construct evaporators of any type to suit special conditions.

We have become the largest manufacturers of evaporators in the United States because we have gone at the thing from the right standpoint. Our staff of engineers includes men whose experience ranges over all industries using evaporators, and whose training has been along thoroughly scientific lines. Every evaporator we build is designed to fulfill certain specific conditions. It is designed with the background of this wealth of experience, and is based upon correct principles. Only under such conditions could the business have been built up to our present dimensions.

The reason the big packers come back to us for more and more evaporators for tank water is because they have thoroughly tested out our product and found it satisfactory. The man whose plant is smaller does not always have opportunity to make these tests, but he can safely rely upon the example of the men of widest experience.

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FREIGHT RATE INCREASE CASE

The decision of the Interstate Commerce Commission in the Western rate case, refusing the request of the Western railroads for additional increases in packinghouse and livestock rates should be an indication to the railroads that they have carried their campaign for increased revenue entirely too far. Packinghouse and livestock interests made no objection to the horizontal increase of 5 per cent., believing in common with other business interests, that this general increase all along the line in helping the railroads would also assist the country generally. The Western carriers, however, were not satisfied with this and immediately picked out several industries for "special treatment." They probably selected the packers first, as it is customary to abuse those interested in the meat industry.

The fact should not be confused in the public mind that these proposed increases had anything to do whatever with the horizontal 5 per cent. increase. They were in addition thereto and amounted to from 20 per cent. to 88 per cent. The Commission refused to grant them absolutely, and rightly so, upon the ground that they were unjustified. Packinghouse products and livestock are already paying very high rates and further increases would be a burden, not only upon the packers, but ultimately upon the consumers.

The Eastern cases have been postponed until December, and doubtless the Commission will be consistent and likewise refuse to grant the increase proposed in this territory. The railroads are entitled to full consideration from the public and no more, but they are in the unique position that when there is a business depression or when for any other reason whatever they cannot make their business pay, they can go to the Government and get permission to increase their prices. No other industry can do this, and it is cause for congratulation that the governmental agency, the Commission, gives such careful consideration to the claims of the railroads.

Nevertheless, satisfactory as a safeguard of business as the Commission is, it is costly and trade disturbing constantly to have the burden imposed of protesting against new demands for higher rates from the carriers. There seems no way in which this waste of time and money and energy which might better be entirely devoted to business development, can be prevented, for there is no certainty ever that a new and costly defense will not be required of the meat packers against the demands of railroads for more and more money. If the Commission can order rates lowered and fix as long as two years ahead as the least time for which they must stay in effect; it might be able and willing in denying an increase in rates to say to the carriers "and do not ask us for any advance for at least two years." That would insure some relief to the meat packing trades which have had little from rate case defenses in several years.

CHINESE PORK AND LARD

Not so long ago American pork packers and lard refiners, especially those interested in the export trade, were beginning to grow anxious over the prospect of Chinese competition with their products in European markets. China had never been considered seriously as a competitor, but when the trade began looking up the statistics of Chinese hog-raising area and possibilities it grew a little nervous.

It was even predicted that China was destined to become the world's future hog reservoir. Cheap Chinese hogs were to drive American hog products out of the great European markets. Experimental shipments were made to British ports, and The National Provisioner's investigation of the pork packing field in China showed that there was at least the beginning of a formidable export trade.

But two elements have fallen in the way of the development of this Chinese export trade in hog products, and promise to set it back for several years, if not longer. One is the Chinese revolution and the other is inspection requirements.

Political upheaval in this great Oriental nation has been so great that it has checked the commercial advance of China for nobody knows how many years. Conditions are still unsettled, if not chaotic, and the European war will only serve to retard further the readjustment of things to a basis on which China can begin to march forward as a producing and trading nation.

A stumbling block in the way of the meat trade fully as formidable as politics is the matter of meat inspection. Could China have slaughtered her hogs and shipped her lard and meats as she pleased she might have put a tremendous amount of product on the world's markets in a comparatively short time, despite political and economic conditions at home. Almost every Chinaman raises a few pigs, and if they could be slaughtered and marketed in the old, slip-shod way production would be very large.

But modern standards of meat inspection and sanitation were a formidable barrier to Chinese export trade. The world had begun to copy United States inspection methods and standards, and one after another consuming countries established meat regulations which shut out most of the Chinese product, or at least made it so expensive to deliver that competition with the United States product was not worth while.

Late reports from Chinese pork producing centers show that there are some Chinese pork packing plants which come up to modern requirements, and these have a limited export trade with the Philippines and elsewhere. But inspected lard in the Hongkong market costs 8 to 9¾ cents per pound, while uninspected lard can be had for from 5¾ to 6¾ cents per pound. The uninspected product is not admitted to most of the world's markets, however. Even South American countries have lately shut it out by inspection regulations copied from the United States.

The anticipated heavy export trade has dwindled, therefore, and the situation will remain as it is until the Chinese packing trade is put on a modern basis. This is only another illustration of the value of the inspection stamp to our American meat products. Thus far it has protected them from what threatened to be ruinous Chinese competition abroad.

TRADE GLEANINGS

Fire damaged the abattoir of the D. B. Martin Company, Philadelphia, Pa.

Swift & Company's branch house at El Paso, Tex., has been destroyed by fire.

Fire damaged the smokehouse of the St. Thomas Packing Company, St. Thomas, Ont., Canada.

Contract has been awarded for the erection of an abattoir for the Palace Meat Market, Columbia, Tenn.

E. C. Swift & Co., Clinton Market, Boston, Mass., have remodeled and extensively improved their beef box.

The Senoia Oil & Fertilizer Company, Senoia, Ga., is erecting a warehouse and installing ginning equipment.

The Home Cotton Oil Company, Atlanta, Ga., has been incorporated by W. T. Street, O. J. Milliken and others. Capital stock, $10,000.

The Cotton Oil & Ginning Company, Scotland Neck, N. C., has been ocquired by W. E. Smith. Plans to erect brick mill and improve plant are being considered.

A municipal abattoir, similar to the one at Paris, Tex., will be erected at Laredo, Tex. A Committee has been selected by Mayor McComb, of Laredo, to select a site.

The Mansfield Cotton Oil Company, Mansfield, Ark., has been incorporated with a capital stock of $30,000 by W. C. Hathaway, J. F. Rumsey and T. P. Edwards.

The main building of the new Schalker Brothers packing plant, Leavenworth, Kan., two stories and basement, 104x122 feet, will be ready for business by November.

The Kelly Cotton Oil Company, Atlanta, Ga., has been incorporated with a capital stock of $10,000. The incorporators are F. W. McKee, C. J. Murphy and J. M. Vogler.

Joyce Land & Cattle Company, Wichita Falls, Tex., has been incorporated with a capital stock of $70,000 by Frank Kell, R. H. Joyce, Chas. E. Rountree and J. C. Mytinger.

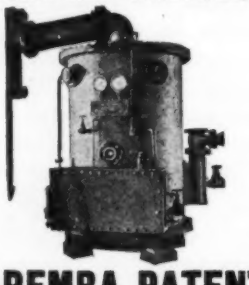
The Farmers' Terminal Packing Company, of St. Paul, Minn., expect to build a packing plant at Newport, which will cost about $1,000,000. Ira M. Chryst is president of the company.

The Spur Oil Mill Company, Spur, Tex., recently incorporated with a capital stock of $10,000 by E. Luce, E. B. Johnson and C. D. Copeland, will erect a fireproof building, 36x80 feet, to cost about $1,500.

The Valley Cotton Oil Company, Memphis, Tenn., have increased their capital stock from $50,000 to $60,000, and have purchased the 6-press mill of the Memphis Cotton Company. The officers are: J. B. Perry, of Grenada, Miss., as president; A. P. Herron, Oakland, Miss., vice-president, and J. H. McNeil, of Decatur, Ala., secretary and treasurer.

TANKWATER

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FOREIGN TRADE CHANCES.

The Bureau of Foreign Commerce publishes the following inquiries from abroad for American goods, further information about which can be had by writing the Bureau and referring by number to the item:

Nitrate of soda, No. 17787.—A firm in Canada has requested an American consular officer to supply the names and addresses of American manufacturers of refined nitrate of soda, to be used in curing meats, etc. He desires to purchase this commodity from firms in the eastern states.

Oils, greases, etc., No. 17968.—An American consular officer in the Netherlands reports that a business man in that country desires to buy, on his own account, lubricating oils and greases, white mineral oil, cottonseed and linseed oil, rosin, and turpentine. Correspondence may be in English. References are given.

Soap material, chemicals, etc., No. 17948.—An American consular officer in the Netherlands advises that a business man in that country wishes to represent American firms, partly on his own account and partly as agent, for the sale of chemicals, oils, and materials for making soaps, etc. Cash will be paid against shipping documents. Correspondence may be in English. References are given.

WESTERN TANKAGE MARKET.

(Special Letter to The National Provisioner from Tomkins-Summer Co.)

Chicago, Ill., August 17, 1915.—There is very little stirring this week. Fertilizer manufacturers in the north and east are busy with their fall business and not buying, while the South is out for the present awaiting future developments.

The export trade for cottonseed meal and cake looks gloomy, high freight and insurance rates together with high rate of exchange makes the prices almost prohibitive for exporters who are seeking lower levels and a readjustment of values. These conditions affect tankage and blood futures.

We quote high grade tankage at $2.20@2.25 and 10c. per unit. Blood at $2.40@2.45 per unit. Sales at the former prices.

High grade crushed sold at $2.10 and 10c., with trade at a standstill on steam bone.

RULINGS ON WEIGHT AND VOLUME.

(Continued from page 16.)

facts, it has been determined, for the present at least, to exclude from being treated as "in package form," under the net weight amendment, all such tierces and barrels of these products. You are accordingly advised that for the present such barrels and tierces need not be marked with a statement of the quantity of the contents.

2. Fresh or frozen offal:

With reference to fresh or frozen offal, you state the facts to be substantially as follows: The term includes livers, kidneys, brains, sweetbreads, tails, tongues and hearts. These products are packed and sold, at uniform weights, in tins weighing 5, 10, 20, 25 and 50 pounds each, of which those above 10 pounds in weight rarely, if ever, go to the consuming public. They are also packed, at catch weights, in boxes weighing from 10 to 100 pounds. These boxes do not go to the consuming public, are never sold as of any uniform weight, but are always sold at the actual net scale weight. It is understood that, from the nature of some of the products shipped in these boxes, such, for example, as beef hearts and beef livers, it is not practicable to pack them at uniform weights, and that all the boxes are used as mere shipping containers.

The department is of the opinion that tins, weighing 5, 10, 20, 25 and 50 pounds each containing fresh or frozen offal, packed at uniform weights, are "in package form" within the meaning of the net weight amendment, and that, therefore, the law requires that they be marked with a statement of the quantity of the contents.

The department is further of the opinion that the question whether fresh or frozen offal in boxes weighing from 10 to 100 pounds, when packed and handled under the circumstances described above, constitute food in package form is not entirely free from doubt. Nevertheless, in view of all the facts, it has been determined for the present at least to exclude from being treated as "in package form," under the net weight amendment, all such boxes of fresh or frozen offal weighing from 10 to 100 pounds. You are accordingly advised that for the present such boxes need not be marked with a statement of the quantity of the contents.

3. Plain, or vinegar, pickled pigs' feet, tripe, barreled pork and barreled beef:

In respect to these articles your statement is as follows: They are packed in tierces, barrels, half barrels, quarter barrels and eighth barrels. The tierces, barrels and half barrels are packed at catch weights, and there is a variance of about 20 per cent. The smaller divisions of the barrel are packed usually at uniform weights, though sometimes at catch weights. All these containers are subject to the board of trade requirement as to stenciling of gross and tare on the staves or heads. They never go to the consuming public and are always sold at the net scale weight.

Investigations of the department indicate that barreled beef, barreled pork, pigs' feet and tripe, when any such articles are shipped in pickle in any of the containers mentioned,

(Continued on page 28.)

PACKERS who buy our SPECIAL HAM PAPER for smoked meat wrapping and Lard Liners, get the GREATEST VALUE the market offers.

WRITE US FOR PLAIN OR PRINTED SAMPLES

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THE ORIGINAL AND WELL KNOWN

WANNENWETSCH SYSTEM

SANITARY RENDERING AND DRYING APPARATUS

Manufactured by C. H. A. WANNENWETSCH & CO., BUFFALO, N. Y., U. S. A. Write for Catalogue

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Decline—Stocks Disappointing—Hog Movement Liberal—Demand Irregular—Lard Exports Small.

The tendency of product values during the past week has been towards a lower range of values. This week there was at times quite a little pressure in evidence, particularly after the issuing of the semi-monthly statement of product stocks. These figures were quite disappointing and showed a further gain in lard and ribs and only a slight decrease in pork. Considering the fact that the packing for the past two weeks has been moderate compared with the packing earlier in the summer, the fact that stocks showed an increase was quite disappointing. The changes in the Chicago stocks for the half month this year compared with the half month a year ago follow:

	1915	
	Aug. 16.	July 31.
New pork, bbls.	61,102	62,636
Old pork, bbls.	3,355	3,784
New lard, tcs.	275,546	274,960
Old lard, tcs.	.....	.....
Short ribs, lbs.	41,775,000	40,025,000

	1914	
	Aug. 15.	July 31.
New pork, bbls.	27,383	34,814
Old pork, bbls.	.....	.....
New lard, tcs.	190,224	200,574
Old lard, tcs.	4,774	6,795
Short ribs, lbs.	11,725,000	14,254,000

Analysis of the recent product movement has shown a much larger movement of product into distribution than a year ago, and yet the product stocks showed a small increase this year compared with a decrease a year ago. During the past week the shipments of cut meats from Chicago was 5,000,000 lbs. in excess of last year and the shipments of fresh meats 21,000,000 lbs. more. The shipments of cut meats for the week were 16,000,000 lbs. in excess of the receipts for the week and shipments of lard were nearly 5,500,000 lbs. more.

The exports for the past week were quite heavy of meats, showing a total of 21,957,000 lbs. and 419,000 lbs. of pork. The total exports of all meats have been increased 366,000,000 lbs. since November 1, and the total so far this season is more than double the movement for last year. The shipments of lard, however, are disappointingly light and the total for the week was only 3,489,000 lbs. Exports have been decreasing compared with a year ago, and the total since November 1 shows an increase of only about 70,000,000 lbs., while early in the season the increase was nearly 100,000,000 lbs.

The fact that the low prices are not acting as more of a factor in the distribution of product at least in the effect on the stock it was quite disappointing. With prices for product so much lower than last year it has been expected that the distribution would be materially increased. Pork is about $9 a barrel below last year, ribs about 4c. a lb., and lard about 2c. a lb. The price of feed stuffs is, however, still very nearly a parity with last year on the basis of old corn, but other feed stuffs are plentiful, and on the farm are relatively cheap.

The price for hogs has also declined, and compared with quotations for the corresponding week last year the market is down $2.40 per hundred. Cattle are off only 40c. a hundred, while sheep are 65c. per hundred above last year and lambs 65c. above. This low price for hogs is beginning to create some claims that the movement of hogs in the country will be restricted by the prevailing quotations, but if the hogs are in the country they will have to come to market sooner or later.

The average weights continue excellent and for the past week the average weights at Chicago was 247 lbs. against 243 lbs. last year and 235 lbs. in 1913. With the low prices there is possibly some tendency to keep back the hog movement to some extent and this may result in an increase in weight.

As in all other commodities the condition of the export market is a very serious one. While the shipments of meats have been quite liberal, due to the war conditions and the demand from the Allies, the shipments to neutral countries have been hampered by the war conditions, and the foreign exchange situation is adding to the difficulty of doing business. Exporters are unwilling to offer goods on the basis of sterling, and many are insisting on settlement in dollars in America. The uncertainty of the exchange market for even immediate exchange is very great, but the uncertainty for forward deliveries is so very pronounced that few are disposed to do business ahead. In addition to this, ocean freights are very firm, and with the beginning of a heavy export movement in grain nearby, do not give any promise of decline.

LARD.—The market has been very quiet, with values a little steadier toward the close on the rally in the western contract market. Cash demand is light. City steam, 8c. nom.; Middle West, $8.15@8.25 nom.; Western, $8.40; refined Continent, $8.90 nom.; South America, $9.20 nom.; Brazil kegs, $10.20; compound lard, 7@7¼c.

PORK.—Trading has again been light, with values showing but slight change. Mess is quoted at $16.50@17 nom.; clear, $18.50@20 nom.; family, $20@22.

BEEF.—The market continues quiet but firm. Stocks are moderate and offerings for curing are light. Quoted: Family, $19@20 nom.; mess, $17.50@18 nom.; packet, $18@18.50 nom.; extra India mess, $29@30.

SEE PAGE 29 FOR LATER MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported cleared up to July 9, 1915:

BACON—Antilla, W. I., 15,110 lbs.; Bergen, Norway, 388,075 lbs.; Bordeaux, France, 1,500,371 lbs.; Buenos Aires, A. R., 1,209 lbs.; Colon, Panama, 569, lbs.; Cristobal, Panama, 14,368 lbs.; Genoa, Italy, 521,645 lbs.; Hamilton, Bermuda, 1,893 lbs.; Havana, Cuba, 50,669 lbs.; Havre, France, 825,325 lbs.; La Union, Salvador, 611 lbs.; Liverpool, England, 1,275,546 lbs.; London, England, 160,663 lbs.; Matanzas, W. I., 12,000 lbs.; Montevideo, Uruguay, 590 lbs.; Nassau, Bahamas, 654 lbs.; Santiago, Cuba, 22,986 lbs.; Vera Cruz, Mexico, 1,142 lbs.

HAMS—Antilla, W. I., 12,872 lbs.; Bordeaux, France, 52,981 lbs.; Cayenne, Fr. Guiana, 1,093 lbs.; Cristobal, Panama, 12,687 lbs.; Curacao, Leeward Isl., 469 lbs.; Georgetown, Br. Guiana, 4,090 lbs.; Hamilton, Bermuda, 8,754 lbs.; Havana, Cuba, 21,792 lbs.; Havre, France, 108,138 lbs.; La Guayra, Venezuela, 3,718 lbs.; La Union, Salvador, 1,231 lbs.; Liverpool, England, 1,141,419 lbs.; London, England, 450,703 lbs.; Matanzas, W. I., 2,103 lbs.; Nassau, Bahamas, 2,816 lbs.; Paramaribo, Dutch Guiana, 3,086 lbs.; Port of Spain, W. I., 2,811 lbs.; Puerto Plata, San Dom., 922 lbs.; Santiago, Cuba, 20,920 lbs.; Vera Cruz, Mexico, 1,561 lbs.

LARD—Antilla, W. I., 2,122 lbs.; Bergen, Norway, 13,750 lbs.; Bordeaux, France, 18,641 lbs.; Buenaventura, Colombia, 8,196 lbs.; Callao, Peru, 10,655 lbs.; Cayenne, Fr. Guiana, 2,000 lbs.; Ciudad Bolivar, Venezuela, 2,500 lbs.; Corinto, Nicaragua, 26,625 lbs.; Cristobal, Panama, 10,192 lbs.; Cucuta, Colombia, 3,032 lbs.; Cuaracao, Leeward Isl., 2,870 lbs.; Genoa, Italy, 7,800 lbs.; Guayaquil, Ecuador, 7,778 lbs.; Havana, Cuba, 10,517 lbs.; La Guayra, Venezuela, 14,860 lbs.; La Plata, A. R., 3,000 lbs.; La Union, Salvador, 27,930 lbs.; Liverpool, England, 112,000 lbs.; Manila, P. I., 900 lbs.; Matanzas, W. I., 1,966 lbs.; Naples, Sicily, 42,905 lbs.; Port of Spain, W. I., 2,470 lbs.; Puerto Plata, San Dom., 8,467 lbs.; Santa Marta, Colombia, 81,775 lbs.; Santander, Spain, 2,205 lbs.; Santiago, Cuba, 9,803 lbs.; Sydney, Australia, 166,346 lbs.; Vera Cruz, Mexico, 74,290 lbs.

LARD COMPOUND—Antilla, W. I., 9,393 lbs.; Colon, Panama, 9,826 lbs.; Corinto, Nicaragua, 1,900 lbs.; Curacao, Leeward Isl., 6,441 lbs.; Georgetown, Br. Guiana, 9,500 lbs.; Hamilton, Bermuda, 3,568 lbs.; Manila, P. I., 4,503 lbs.; Nassau, Bahamas, 28,450 lbs.; Port of Spain, W. I., 85,837 lbs.; Santiago, Cuba, 167,010 lbs.

LARD OIL—Bergen, Norway, 60 bbls.

PORK—Aden, Aden, 65 bbls.; Bergen, Norway, 100 bbls.; Cayenne, Fr. Guiana, 7 bbls.; Cristobal, Panama, 60 bbls.; Curacao, Leeward Isl., 67 bbls.; Georgetown, Br. Guiana, 95 bbls.; Hamilton, Bermuda, 4½ bbls.; Liverpool, England, 80 bbls., 63 tcs.; Nassau, Bahamas, 74 bbls.; Paramaribo, Dutch Guiana, 13 bbls.; Port of Spain, W. I., 508 bbls.; Puerto Plata, S. D., 13 bbls.; Santiago, Cuba, 60 bbls.;

SAUSAGE—Bordeaux, France, 560 bxs., 651 pa.; Cristobal, Panama, 665 pa.; Curacao, Leeward Isl., 11 pa.; Genoa, Italy, 10 bxs.; Havre, France, 1,075 bxs.; London, England, 120 bxs.

BEEF AND PORK SAUSAGE MATERIAL
BONELESS CUTS—DRIED BEEF—PROVISIONS
PEERLESS PACKING & PROVISION COMPANY
U. S. Yards: Chicago, Ill.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported cleared up to July 9, 1915:

CURED MEAT—Cayenne, Fr. Guiana, 7 bbls.; Colon, Panama, 64 bbls.; Curacao, Leeward Isl., 44 bbls.; Hamilton, Bermuda, 6 bbls., 25 pa.; Liverpool, England, 75 tcs.; London, England, 15 bbls., 25 tcs., 5,625 bxs.; Nassau, Bahamas, 25 bbls.; Paramaribo, Dutch Guiana, 361 bbls.; Port of Spain, W. I., 397 bbls.; Puerto Plata, S. D., 324 pa.; Sydney, Australia, 55 cs.

FRESH MEATS — Cristobal, Panama, 100,295 lbs.; Hamilton, Bermuda, 82,929 lbs.; Havana, Cuba, 508 lbs.; Liverpool, England, 740,322 lbs.; London, England, 949,110 lbs.; Sydney, Australia, 6,000 lbs.

OLEOMARGARINE — Colon, Panama, 3,790 lbs.; Corinto, Nicaragua, 1,350 lbs.; Georgetown, Br. Guiana, 3,500 lbs.; Hamilton, Bermuda, 2,120 lbs.; Kingston, W. I., 1,000 lbs.; Nassau, Bahamas, 1,550 lbs.; Port of Spain, W. I., 3,500 lbs.

OLEO OIL—Bergen, Norway, 50 tcs.; Genoa, Italy, 100 tcs.; London, England, 150 tcs.

OLEO STOCK—Havre, France, 25 tcs.

TALLOW—Cucuta, Colombia, 2,120 lbs.; Vera Cruz, Mexico, 18,876 lbs.

TONGUE—Bordeaux, France, 450 pa.

CANNED MEATS—Bordeaux, France, 17 tcs.; Bristol, England, 1,100 tcs.; Ciudad Bolivar, Venezuela, 25 cs.; Cristobal, Panama, 558 cs.; Genoa, Italy, 29,807 cs.; Georgetown, Br. Guiana, 83 cs.; Hamilton, Bermuda, 149 cs.; Havana, Cuba, 35 cs.; Hongkong, China, 50 cs.; La Guayra, Venezuela, 26 cs.; La Plata, A. R., 500 cs.; Liverpool, Eng., 618 cs.; London England, 6,000 pa., 18,840 cs.; Melbourne, Australia, 74 cs.; Naples, Italy, 6,675 cs.; Port of Spain, W. I., 387 cs.; Santiago, Cuba, 155 cs.; Singapore, Straits Settlements, 620 cs.

EXPORTS OF DAIRY PRODUCTS.

Exports of dairy products from New York reported cleared up to July 9, 1915:

BUTTER—Cayenne, Fr. Guiana, 1,388 lbs.; Ciudad Bolivar, Venezuela, 3,265 lbs.; Cristobal, Panama, 21,025 lbs.; Cucuta, Colombia, 2,000 lbs.; Hamilton, Bermuda, 7,069 lbs.; Havana, Cuba, 2,516 lbs.; London, England, 11,200 lbs.; Melbourne, Australia, 1,400 lbs.; Nassau, Bahamas, 2,438 lbs.; Port of Spain, W. I., 1,324 lbs.; Puerto Plata, S. D., 1,500 lbs.; Santa Morta, Colombia, 1,440 lbs.; Vera Cruz, Mexico, 1,025 lbs.

EGGS—Hamilton, Bermuda, 40 cs.; Liverpool, England, 100 cs.; London, England, 800 pa.

CHEESE—Cayenne, Fr. Guiana, 2,004 lbs.; Cristobal, Panama, 9,928 lbs.; Hamilton, Bermuda, 2,053 lbs.; Havana, Cuba, 16,949 lbs.; Liverpool, England, 41,266 lbs.; London, England, 681,313 lbs.; Manchester, England, 233,368 lbs.; Nassau, Bahamas, 1,772 lbs.; Port of Spain, W. I., 10,870 lbs.; Vera Cruz, Mexico, 1,542 lbs.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, August 19.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 11½c.; 14@16 lbs. ave., 11¼c.; 18@20 lbs. ave., 11c. Sweet pickled, 8@10 lbs. ave., 12⅜c.; 10@12 lbs. ave., 11⅞c.; 12@14 lbs. ave., 11½c.; 14@16 lbs. ave., 11¼c.; 18@20 lbs. ave., 11c.

Skinned Hams—Green, 14@16 lbs. ave., 11¾c.; 16@18 lbs. ave., 11⅝c.; 18@20 lbs. ave., 11½c.; 22@24 lbs. ave., 10½c. Sweet pickled, 14@16 lbs. ave., 11¾c.; 16@18 lbs. ave., 11⅝c.; 18@20 lbs. ave., 11½c.; 22@24 lbs. ave., 10½c.

Picnic Hams—Green, 5@6 lbs. ave., 8¾c.; 6@8 lbs. ave., 7¾c.; 8@10 lbs. ave., 7½c.; 10@12 lbs. ave., 7¼c. Sweet pickled, 5@6 lbs. ave., 8⅝c.; 6@8 lbs. ave., 7¾c.; 8@10 lbs. ave., 7½c.; 10@12 lbs. ave., 7¼c.

Clear Bellies—Green, 6@8 lbs. ave., 15½c.; 8@10 lbs. ave., 14¼c.; 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 11½c.; 14@16 lbs. ave., 10½c. Sweet pickled, 6@8 lbs. ave., 15c.; 8@10 lbs. ave., 13¾c.; 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 11¼c.; 14@16 lbs. ave., 10½c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, August 12, 1915, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Oil Cake. Bags.	Cottonseed Oil. Bbls.	Butter. Pkgs.	Bacon and Hams. Boxes.	Tallow. Pkgs.	Beef. Pkgs.	Pork. Bbls.	Lard. Tcs.	Lard. and Pkgs.
Den of Ogil, Liverpool	1046	....	....	836	....	....	152	....	150
St. Louis, Liverpool	....	....	....	1754	....	....	....	....	....
Lapland, Liverpool	....	....	....	3746	....	....	317	....	200
Ardgryfe, London	....	....	....	11	....	....	....	....	....
Mississippi, London	....	....	....	107	....	25	....	....	....
Mesaba, London	....	....	....	....	....	....	75	....	....
Bovic, Manchester	....	....	....	....	....	....	....	....	2150
Wells City, Bristol	....	....	....	....	....	....	....	....	....
Jupiter, Bristol	....	50	....	....	....	....	....	....	....
Jupiter, Cardiff	....	....	....	....	....	....	....	....	....
Cameronia, Glasgow	....	....	....	1043	....	175	....	....	500
Ryndam, Rotterdam	2564	8562	....	300	....	....	....	110	3200
Balto, Gothenberg	....	....	....	550	....	100	....	....	....
Frederick VIII, Copenhagen	550	400	....	1250	....	360	100	220	3400
Alexander Shukoff, Aarhuus	2150	....	....	....	....	....	....	....	....
Kursk, Archangel	....	....	....	....	....	....	....	....	....
Patria, Marseilles	....	....	....	85	....	....	....	170	....
Ariadne Irene, Cette (France)	....	....	....	....	....	....	....	....	....
Chicago, Bordeaux	....	....	....	23	....	....	25	40	417
Calliope, Bordeaux	....	....	....	....	....	....	....	....	....
Espagne Bordeaux	....	25	....	30	....	....	....	....	....
Strathallan, Bordeaux	....	....	....	....	....	....	....	....	....
Cacique, Bordeaux	....	....	....	....	....	....	....	....	....
Williston, Havre	....	....	....	5776	....	....	....	....	4750
Wirral, Havre	....	400	....	6750	....	....	337	....	....
Carpathia, St. Nazaire	....	....	....	....	....	....	....	....	....
Frixos, Piraeus	....	325	....	....	....	....	....	....	....
Taormina, Mediterranean	....	....	....	....	....	....	....	....	....
Caserta, Mediterranean	....	....	....	....	....	....	....	10	875
San Giorgio, Mediterranean	....	....	....	20	....	....	....	100	600
Total	6310	9762	....	22281	....	660	1006	650	16242

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Aug. 19.—Crude cottonseed oil is easy at 33c. Trading continues light, new crop meal being held firm at $25, f. o. b. mills. Hulls neglected.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 19, 1915.—Thirty-three and one-half to 34c. bid for prime crude October cottonseed oil. Prime 8 per cent. meal is quoted at $25.50 for shipment in October. Hulls are $4.25@4.50 loose.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending August 14, 1915, with comparisons:

PORK, BBLS.

To—	Week ending Aug. 14, 1915.	Week ending Aug. 15, 1914.	From Nov. 1, '14, to Aug. 14, 1915.
United Kingdom	619	64	9,979
Continent	487	25	3,390
So. & Cen. Am.	85	280	8,942
West Indies	387	1,677	41,602
Br. No. Am. Col.	519	160	15,109
Other countries	.....	.....	375
Total	2,097	2,200	79,398

MEATS, LBS.

United Kingdom	13,294,775	5,729,950	455,746,952
Continent	8,434,500	342,775	150,979,146
So. & Cen. Am.	30,055	18,000	1,884,974
West Indies	170,777	307,950	5,741,377
Br. No. Am. Col.	16,675	.....	132,171
Other countries	10,500	.....	91,302
Total	21,957,282	1,398,675	623,595,922

LARD, LBS.

United Kingdom	1,694,892	7,576,876	226,881,232
Continent	1,065,350	2,200,850	140,173,598
So. & Cen. Am.	291,079	323,800	19,301,954
West Indies	402,195	570,900	17,527,276
Br. No. Am. Col.	11,055	2,200	432,624
Other countries	25,006	6,720	975,463
Total	3,489,577	10,681,406	405,292,147

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	2,097	13,125,457	2,062,577
Boston	.....	1,597,825	500,000
Philadelphia	.....	.....	40,000
New Orleans	.....	.....	427,000
Montreal	.....	7,234,000	460,000
Total week	2,097	21,957,282	3,489,577
Previous week	1,398	6,378,544	2,661,532
Two weeks ago	2,498	15,148,859	4,022,783
Cor. week last y'r	2,206	6,398,375	10,681,406

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '14, to Aug. 14, '15.	Same time last year.		Changes.
Pork, lbs	15,879,600	19,373,000	Dec.	3,493,400
Meats, lbs	623,575,922	253,797,625	Inc.	369,778,297
Lard, lbs	405,292,147	331,870,689	Inc.	70,421,458

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

	Liverpool.	Glasgow.	Rotterdam.	Copenhagen.
Beef, tierces	60sh.	60sh.	80c.	150sh.
Pork, barrels	60sh.	60sh.	80c.	150sh.
Bacon	60sh.	60sh.	80c.	150sh.
Canned meats	60sh.	60sh.	80c.	150sh.
Lard, tierces	60sh.	60sh.	80c.	150sh.
Tallow	60sh.	60sh.	80c.	150sh.
Cottonseed oil	13sh.	65sh.	80c.	150sh.
Oil Cake	50c.	55c.	60c.	70c.
Butter	100sh.	100sh.	150c.	—

No rates to Hamburg.

Philadelphia, Pa. Established 1860 Branch: 204 Trader's Bldg., Chicago, Ill.

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HIDES, CALF, TALLOW, GREASE Correspondence invited from beef slaughterers, large and small

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—There has been some improvement in the volume of business during the past several days. Several lots of city special tallow sold at 6⅜c. loose, and there were choice grades which commanded 6¾c. in tierces. Business was also reported in prime city tallow on the basis of 5¾c. in tierces. The consensus of opinion was that the larger dealings were the result of consumers finding themselves in a position where replenishment of stocks was essential.

A little trade has taken place recently with foreign interests. It is understood that some low grade tallow was worked, principally to Italy. The export situation is without special feature, however, and on this account there has been less than the usual interest displayed in the demoralized foreign exchange market.

The auction sale at London this week resulted in offerings of 2,368 casks, of which 1,243 were taken; prices were unchanged. Private cables from the English sources indicate that supplies of fats, etc., at English points are fairly liberal.

Prime city tallow in the local market is quoted at 5½c.; loose and city special at 6⅜c.

OLEO STEARINE.—The market was held firm at 10c. Export trade has been fair, and there has been more talk of light supplies of oleo stearine here, although some houses are not impressed with the claims.

COCOANUT.—The market continues firm as stocks are light, and with a firm market abroad the offerings to arrive are limited. Cochin, 10@10½c. in pipes and 11½@12c. in hhds.; arrival, —; Ceylon, 9@9¼c.

PALM OIL.—Prices have again ruled steady for all qualities, with values about steady. Prime red spot, 6¾@7c.; to arrive, 6¾c.; Lagos, spot, 7@7½c.; to arrive, 7c.; palm kernel, 10@10¼c.; shipments, 8¾@9c.

NEATSFOOT OIL.—Prices are steady with quiet trade. For 20 cold test, 94@96c.; 30 do., 88c.; water white, 80@82c.; low grade off yellow, 63c.

SEE PAGE 29 FOR LATER MARKETS.

CORN OIL.—Values have been firmly held with a moderate demand. Production is still reported moderate. Prices quoted at 6c. in car lots.

SOYA BEAN OIL.—The tone of the market is very steady. Offerings are not heavy but demand is light. Spot is quoted at 6@6¼c.

OLEO OIL.—The market is very quiet and prices are nominal. Extras are quoted at 10@10¼c., and prime at 9@9¼c.

GREASES.—The market is very quiet. Good grades are steadily held, but low grades are quiet with demand small. Quotations are nominal as follows: Yellow, 5@5½c. nom.; bone, 4¾@5⅜c. nom.; house, 5@5¼c. nom.

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, August 19.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 18@19c.; green hams, 8@10 lbs. ave., 13c.; 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 12c.; 18@20 lbs. ave., 11½c.; green clear bellies, 6@10 lbs. ave., 14½c.; 10@12 lbs. ave., 14c.; 12@14 lbs. ave., 13½c.; green rib bellies, 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 12c.; S. P. clear bellies, 6@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 12½c.; S. P. rib bellies, 10@12 lbs. ave., 12¾c.; 12@14 lbs. ave., 12½c.; S. P. hams, 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 13c.; 18@20 lbs. ave., 14c.; city dressed hogs, 11⅜c.; city steam lard, 7⅞c.

Western prices green cuts as follows: Pork loins, 8@10 lbs. ave., 16½@17½c.; 10@12 lbs. ave., 15@16c.; 12@14 lbs. ave., 14@15c.; 14@16 lbs. ave., 13@14c.; skinned shoulders, 11c.; Boston butts, 12@12½c.; boneless butts, 13@13½c.; neck ribs, 3c.; spareribs, 7c.; lean trimmings, 12½c.; regular trimmings, 10c.; kidneys, 4c.; tails, 5c.; livers, 2c.; snouts, 3c.; tenderloins, 21@22c.; pig tongues, 10c.; frozen loins, 10½@13½c.

FOREIGN COMMERCIAL EXCHANGE.

New York, August 20.—Foreign commercial exchange rates, so far as quoted, are as follows:

London—	
Bankers' 60 days	4.62
Cable transfers	4.68
Demand sterling	4.67½
Commercial, 60 days	4.61½
Commercial, 90 days	4.59½
Paris—	
Commercial, 90 days	No quotations.
Commercial, 60 days	No quotations.
Commercial, sight	5.89
Bankers' cables	5.85
Bankers' checks	5.86
Berlin—	
Commercial, sight	No quotations.
Bankers' sight	81¼
Cable transfers	81⅛
Antwerp—	
Commercial, 60 days	No quotations.
Bankers' sight	No quotations.
Bankers' cables	No quotations.
Amsterdam—	
Commercial, sight	39⅝
Bankers' sight	39⅝
Copenhagen—	
Checks	25.60

FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign fresh beef into the port of New York during the past week totaled 30,066 quarters, compared to nothing last week and nothing two weeks ago. Mutton imports totaled 4,998 sheep and 5,621 lambs, compared to nothing last week. Arrivals included 54 bags of beef cuts, 1,398 packages of frozen beef, 11,448 packages offal, 78 casks sheep casings, 1,338 cases ox tails, 22 cases sweetbreads and 5 cases tripe, etc. All were from South America.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to August 13, 1915, show that exports from that country were as follows: To England, 85,420 quarters; to the Continent, 57,957 quarters; to the United States, 15,838 quarters. The previous week's exports were as follows: To England, 74,051 quarters; to the Continent, 11,802 quarters; to the United States, ———.

IMPORTS OF FRESH BEEF.

For the week ending July 24, 1915, the Government reports imports of fresh beef at the port of New York amounting to 236,900 pounds, the average value, according to estimates from the manifests being 10 cents per pound. This includes not only the dressed beef but offal and pieces as well. The previous week's imports totaled ——— pounds, valued averaged — cents per pound.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, August 19.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, 4½c. per lb., basis 60 per cent.; 60 per cent. caustic soda, 4¾c. per lb.; 98 per cent. powdered caustic soda in bbls., 5¼c. per lb.; 48 per cent. carbonate of soda, 95c. per 100 lbs.; talc, 1¼@1¾c. per lb.; 58 per cent. soda ash, 85c. basis 48 per cent.; silex, $15@20 ton of 2,000 lbs.; chloride of lime, in casks, 1⅞c. per lb., in bbls., 2½c. per lb.

Prime palm oil, 6¾@7c. per lb.; clarified palm oil, 8½c. per lb.; genuine Lagos palm oil, 7½c. per lb.; palm kernel oil, 10c. per lb.; yellow olive oil, 87c. per gal.; green olive oil, 90c. per gal.; green olive oil foots, 8@8¼c. per lb.; Ceylon cocoanut oil, 9¼@9½c. per lb.; Cochin cocoanut oil, 11@12c. per lb.; cottonseed oil, 6¼@6½c. per lb.; soya bean oil, 6¼@6½c. per lb.; prime city tallow, 5⅜c. per lb.; corn oil, 6c. per lb.

House grease, 5½c. per lb.; oleo stearine, 10@10½c. per lb.; brown grease, 5½@5¾c. per lb.; yellow packers' grease, 5⅜@5⅝c. per lb.

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COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending August 19, 1915, and for the period since September 1, 1914, were as follows:

	Week ending Aug. 9, 1915.	Since Sept. 1, 1914.
From New York—	Bbls.	Bbls.
Adelaide, Australia	—	47
Auckland, N. Z.	—	288
Bahia Blanca, A. R.	—	353
Barbados, W. I.	—	4,228
Belize, British Honduras	—	161
Bergen, Norway	—	3,400
Bombay, India	—	37
Bordeaux, France	450	825
Bridgetown, W. I.	—	34
Brisbane, Australia	40	40
Bristol, England	—	325
Buenaventura, Colombia	—	33
Buenos Aires, A. R.	—	8,303
Caibarien, Cuba	—	12
Callao, Peru	—	218
Cape Haitien, Haiti	—	8
Cape Town, Africa	—	1,894
Cardenas, Cuba	—	269
Cartagena, Colombia	—	8
Cayenne, French Guiana	—	873
Christiania, Norway	—	1,475
Cienfuegos, Cuba	—	385
Colon, Panama	162	1,442
Columbia, British Columbia	—	45
Copenhagen, Denmark	—	14,599
Cristobal, Panama	—	1,371
Curacao, Leeward Islands	4	158
Demerara, Br. Guiana	—	1,537
Fremantle, Australia	—	320
Genoa, Italy	250	19,120
Gibraltar, Spain	—	500
Glasgow, Scotland	—	2,109
Havana, Cuba	40	1,704
Havre, France	125	6,077
Hull, England	—	2,118
Kingston, W. I.	4	1,552
Kobe, Japan	—	11
La Guaira, Venezuela	—	3
La Plata, A. R.	1,348	1,672
Las Palmas, Canary Isl.	—	203
Liverpool, England	—	9,640
London, England	—	20,112
Lyttleton, N. Z.	—	33
Macoris, S. D.	—	171
Manchester, England	—	10,755
Manzanillo, Cuba	—	136
Marseilles, France	7,377	25,149
Matanzas, W. I.	84	187
Melbourne, Australia	—	210
Monte Cristi, San Dom.	—	663
Montego Bay, W. I.	—	22
Montevideo, Uruguay	1,306	23,078
Naples, Italy	—	4,117
Nassau, Bahamas	—	144
Neuvitas, Cuba	173	303
Oran, Algeria	2,925	2,925
Palermo, Sicily	—	1,600
Para, Brazil	—	427
Pernambuco, Brazil	—	479
Piraeus, Greece	—	2,825
Ponce, P. R.	—	48
Port Antonio, W. I.	—	33
Port au Prince, W. I.	—	112
Port Barrios, C. A.	—	18
Port Limon, C. R.	—	319
Port Natal, Cape Colony	—	25
Port of Spain, W. I.	—	26
Progreso, Mexico	—	184
Puerto Plata, San Dom.	—	30
Rio de Janeiro, Brazil	—	2,390
Rotterdam, Holland	—	158,020
St. Johns, N. F.	—	62
Salaverry, A. R.	—	187
Sanchez, San Dom.	—	213
San Domingo, S. D.	76	755
San Juan, P. R.	2	267
Santa Marta, Colombia	17	20
Santiago, Cuba	50	799
Santos, Brazil	91	3,876
Savona, British Columbia	—	600
Shanghai, China	9	9
Sierra Leone, N. W. Africa	—	40
Sydney, Australia	403	558
Tampico, Mexico	—	74
Trinidad, Island of	—	273
Valparaiso, Chile	—	2,106
Vera Cruz, Mexico	52	118
Wellington, N. Z.	—	189
Yokohama, Japan	—	40
Ports not stated	—	—
Total	14,977	538,764
From New Orleans—		
Bocas del Toro, Panama	—	452
Buenos Aires, A. R.	—	2,300
Christiania, Norway	—	44,290
Copenhagen, Denmark	—	500
Frederickstod, Norway	—	18,600
Frontera, Mexico	—	205
Genoa, Italy	—	200
Havana, Cuba	460	7,322
Havre, France	—	150
Liverpool, England	—	2,337
Manchester, England	—	2,000
Progreso, Mexico	—	1,952
Rotterdam, Holland	—	4,000
San Juan, P. R.	—	50
Tampico, Mexico	—	2
Vera Cruz, Mexico	66	2,776
Total	526	95,146
From Galveston—		
Havana, Cuba	—	95
Manchester, England	—	4,767
Progreso, Mexico	—	341
Santiago, Cuba	—	88
Tampico, Mexico	—	40
Vera Cruz, Mexico	—	1,763
Total	—	7,094
From Baltimore—		
Glasgow, Scotland	—	1,456
Havre, France	—	493
Liverpool, England	—	1,702
Rotterdam, Holland	—	281
Total	—	3,932
From Philadelphia—		
Liverpool, England	—	6,401
Total	—	6,401
From Savannah—		
Aarhus, Denmark	—	566
Glasgow, Scotland	—	264
Gothenberg, Sweden	—	97
Liverpool, England	—	10,394
London, England	—	10,045
Manchester, England	—	6,168
Rotterdam, Holland	—	9,070
Total	—	36,604
From Norfolk and Newport News—		
Glasgow, Scotland	—	2,789
Liverpool, England	—	12,869
London, England	195	11,764
Ports not stated	—	1,936
Total	195	29,358
From Mobile—		
Buenos Aires, A. R.	—	3,250
Rosario, A. R.	—	275
Total	—	3,525
From all other ports—		
Canada	6	43,476
Mexico (including overland)	—	2
Total	6	43,478

Recapitulation—	Week ending Aug. 19, Bbls.	Since Sept. 1, 1914. Bbls.	Same period 1913. Bbls.
From New York	14,977	538,764	241,169
From New Orleans	526	95,146	62,887
From Galveston	—	7,094	1,571
From Baltimore	—	3,932	3,700
From Philadelphia	—	6,401	910
From Savannah	—	36,604	43,999
From Norfolk and Newport News	195	29,358	19,178
From Boston	—	111	60
From San Francisco	—	127	60
From Mobile	—	3,525	2,238
From all other ports	6	43,478	57,524
Total	15,704	764,540	433,296

Watch page 48 for good jobs offered to good men.

FACTS ABOUT COTTONSEED MEAL.

By Dr. A. M. Soule, President Georgia College of Agriculture.

Although cottonseed meal is recognized as a most important concentrate, and one of our most valuable fertilizing materials as well, we still allow about half a million tons a year to be shipped abroad. As long as this practice continues we must conclude that our farmers do not realize the value of this important by-product of their farms as fully as they should. The correction of this condition is a matter of vital concern because a prosperous and successful livestock industry cannot be built up without the utilization of concentrates.

To show the essential relation existing between profitable meat production and the utilization of cottonseed meal, it is only necessary to quote from the results obtained and published by our southern experiment stations and the Bureau of Animal Industry of the United States Department of Agriculture. For the information of the public, therefore, some of the more important conclusions reached have been condensed into the briefest compass possible, and are herewith presented for the information of all who may be concerned now or in the immediate future with the economic maintenance and successful management of beef animals.

Everyone realizes that cottonseed meal is the richest of our concentrates, and on this account it is so high in protein that it should not be fed to young animals for fear that it may derange the digestive system. When calves attain the age of seven months, or over, some cottonseed meal may be fed with advantage.

In fact, tests conducted in various parts of the South show that a ration of one pound of cottonseed meal to begin with, and such hulls and mixed hay for roughage as the calves would consume, was very satisfactory in promoting the growth of young cattle. It is true that the ration of meal was increased from time to time during the feeding period, which lasted for about three and a half months, so that on its conclusion the calves were consuming a little more than 3.5 pounds of meal a day. The average gain obtained with this ration was 1.71 pounds per day, and the calves developed rapidly and uniformly, and no ill results were observed from feeding the amount of cottonseed meal indicated.

In this connection it is proper to say, however, that possibly the ration of meal fed was heavier than is absolutely necessary, for in experiments of a similar nature made by the writer it was found that about as good gains were obtained from feeding not more than 2 to 2.5 pounds of meal per day. There is a tendency, as I have frequently emphasized before, to feed too much of this concentrate simply because the calves have a good appetite for it and will consume it freely.

In tests made with other calves it was found that a ration containing the same forms of roughness, but consisting of one-third cottonseed meal and two-thirds corn and cob meal, produced slightly better gains, 1.83 pounds per head per day being the average for a feeding period of 3.5 months. There was not enough difference in this result, how-

(Continued on page 42.)

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Further Sharp Declines—Hedge Pressure Increases—Lower Prices for Crude Oil—Refiners Moderate Sellers—Support Lacking at Times—Mixed Export Situation—Cotton Prospects Improved.

The recent weakness in cottonseed oil values was traceable to the crude oil liquidation. There was not any heavy selling at the South, but the offerings in Texas and Eastern points had decided influence on quotations. There were claims of sales at under 33c., and while the local contract market was not on a particularly attractive basis for hedging, such operations were easily possible, and refiners were disposed to protect themselves against a further slump in the market.

Speculative operations precipitated the downward trend at times. Many bears are to be located and some of these interests are radical. They do not hesitate to predict a level under 5c. in the near future. Such a price would be equivalent to about 29c. crude oil. Last year oil got to about 4¾c., and the lowest levels in several seasons were recorded during the early fall, but the demoralization was partly ascribed to a panicky country as the result of the fierce war abroad and also to the realization that an enormous cotton crop had been grown.

The fact that no impressive support is being accorded to the cotton oil market at this time is admittedly discouraging to interests who believe that the extreme pessimistic views expressed are unwarranted. The seed season is about to open and during the early crude oil liquidating period there is seldom support from the large refiners. The consuming trade is to be looked to, therefore, to furnish the principal stimulus, or check the declining tendency unless strong speculative forces can be mustered to enter the market on the buying side.

Those in the trade who entertain optimistic views as to the merit of cotton oil values concur in the opinion that higher prices will not be seen until the South has been relieved of a certain amount of its new oil. These people would also like to see a more stable foreign exchange market, so that the export trade in cotton oil could proceed with fewer difficulties. As far as the prospective crush of cotton oil is concerned, there is a strong conviction that the supply will not be large, even when the addition of a liberal carryover is made.

Beneficial rains have fallen over most of the cotton belt and the crop outlook is improved, but a big yield of cotton is not looked for. Few in the trade look for an oil production of much more than 3,500,000 bbls. against more than 4,190,000 bbls. for the season just ending. The carryover of oil for this season is variously placed at from 350,000 bbls. to 750,000 bbls., against close to 300,000 bbls. as of September 1, 1914.

The tenders of oil on September contracts at New York will be closely followed. It would seem as though the deliveries would be very heavy, if the carryover is to exceed a half million barrels. At the same time the early guesses are for tenders of about 30,000 bbls., which should not be considered as especially large. Of course, a change for the better in the political situation, more strength to the lard market or an unfavorable wind-up to the cotton season would vary the oil tenders on September deliveries and also serve to affect the prevailing bearish sentiment in practically all oil quarters. The price of cotton oil seems fairly attractive even though speculative and certain consuming interests are disinclined to enthuse. Soap makers have taken advantage of the last few declines in the market.

Closing prices, Saturday, August 14, 1915.—Spot, $5.80@6; August, $5.80@5.89; September, $5.77@5.78; October, $5.79@5.81; Novem-

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ber, $5.77@5.81; December, $5.81@5.84; January, $5.92@5.93; February, $5.95@6.01; March, $6.07@6.09. Futures closed unchanged to 4 lower. Sales were: September, 200, $5.77; January, 600, $5.92@5.91; March, 200, $6.08@6.07. Total sales, 1,000 bbls. Good off, $5.65@5.85; off, $5.60@5.84; reddish off, $5.40@5.84; winter, $6.40; summer, $6@6.70; prime crude, S. E., nom.

Closing prices, Monday, August 16, 1915.—Spot, $5.70; August, $5.70@5.80; September, $5.68@5.70; October, $5.75@5.78; November, $5.72@5.75; December, $5.75@5.78; January, $5.82@5.83; February, $5.90@5.94; March, $5.99@6. Futures closed 4 to 10 lower. Sales were: August, 300, $5.85@5.80; September, 1,300, $5.76@5.69; October, 1,100, $5.80@5.77; December, 100, $5.80; January, 1,200, $5.91@5.81; March, 2,100, $6.01@6. Total sales, 6,100 bbls. Good off, $5.60@5.77; off, $5.50@5.75; reddish off, $5.40@5.73; winter, $6.20; summer, $6@6.50; prime crude, S. E., nom.

Closing prices, Tuesday, August 17, 1915.—Spot, $5.50@6; August, $5.50@5.75; September, $5.50@5.52; October, $5.60@5.61; November, $5.50@5.60; December, $5.50@5.60; January, $5.71@5.72; February, $5.77@5.81; March, $5.87@5.89. Futures closed 11 to 20 lower. Sales were: September, 1,600, $5.64@5.52; October, 2,800, $5.73@5.60; November, 300, $5.70@5.69; December, 2,300, $5.74@5.60; January, 3,900, $5.80@5.71; March, 1,900, $5.98@5.88. Total sales, 12,800 bbls. Good off, $5.50@5.70; off, $5.45@5.55; reddish off, $5.40@5.64; winter, $6; summer, $6.20; prime crude, S. E., nom.

Closing prices, Wednesday, August 18, 1915.—Spot, $5.30@6; August, $5.43@5.50; September, $5.42@5.43; October, $5.56@5.58; November, $5.55@5.56; December, $5.56@5.58; January, $5.67@5.68; February, $5.73@5.78; March, $5.86@5.87. Futures closed 1 to 8 lower. Sales were: August, 400, $5.50; September, 3,500, $5.50@5.41; October, 1,000, $5.60@5.56; December, 1,100, $5.60@5.57; January, 9,200, $5.72@5.68; March, 1,400, $5.91@5.86. Total sales, 16,600 bbls. Good off, $5.35@5.50; off, $5.25@5.50; reddish off, $5.15@5.50; winter, $5.75@6.75; summer, $5.50@6; prime crude, S. E., nom.

Closing prices, Thursday, August 19, 1915.—Spot, $5.40@6; August, $5.40@6; September, $5.39@5.40; October, $5.54@5.55; November, $5.53@5.55; December, $5.57@5.59; January, $5.68@5.70; February, $5.75@5.79; March, $5.89@5.92. Futures closed 3 decline to 1 advance. Sales were: September, 2,400, $5.43@5.39; October, 600, $5.58@5.52; December, 700, $5.60@5.58; January, 8,600, $5.70@5.64; March, 2,100, $5.92@5.90. Total sales, 14,400 bbls. Good off, $5.30@5.60; off, $5.10@5.60; reddish off, $5.10@5.60; winter, $5.90; summer, $6.

SEE PAGE 29 FOR LATER MARKETS.

FRENCH RESTRICTIONS OFF U. S. BEEF.

Confidence in American beef has been won in Paris. As reported last week, several shipments of American refrigerated beef were placed on sale in Paris about ten days ago, but the sale was restricted and the government was very cautious. Now, however, the timidity disappears with the announcement that the government committee in charge of the provisioning of Paris has recommended that all restrictions be removed from the sale of refrigerated meat imported from America. Hitherto only certain dealers have been permitted to sell this meat. The first sales under the new importations have been going on for several days, at prices lower than the domestic beef. The average price charged for a carcass is equivalent to about 15 cents a pound.

There are plenty of men out of employment, but a good packinghouse man need never be idle if he makes use of the "Wanted" department of The National Provisioner. It's page 48.

CRUSHING COTTONSEED OIL IN EUROPE

England and Germany Were Our Rivals in That Feild

By Dr. Thos. H. Norton, U. S. Dept. of Commerce.

[EDITOR'S NOTE.—The following review of the crushing industry in Europe is based on information obtained and conditions existing previous to the European war. This may be taken into account in considering the situation there.]

The crushing of cotton seed imported from cotton-growing countries has assumed large proportions in two European countries—England and Germany. Their products, both oil and cake, come into direct competition with the products of American mills in a number of markets. The present status of the industry in these two countries deserves detailed consideration.

The crushing of oleaginous seeds became an important industry in England toward the close of the eighteenth century. About 1860 the use of cotton seed as a raw material was introduced. During the past half century the number of mills devoted to this special branch has largely increased, although in many cases the operations are carried on in establishments which crush other seeds as well, notably linseed.

At Hull, where nearly one-half of the imported cotton seed is handled, there are 23 oil mills, and in the neighboring region there are 12 more. Liverpool has 8 mills, and London about the same number. All told there are about 50 mills in active operation. The British Oil and Cake Mills (Ltd.), an old and powerful company, owns a majority of the mills and controls over one-half of the production of cottonseed oil.

The consul general at London, who has furnished valuable data on the subject, states that the British cottonseed oil industry as a whole has failed to make the progress technically and commercially which has been shown by the corresponding industries in Germany, and more particularly in the United States. This fact is evident in studying the development of the industry in the Orient and in South America, where the preference is usually given to American equipment for oil mills.

Sources of English Cotton Seed.

The British industry was built up and depended for many years upon importations of seed from Egypt. Until recent years the entire Egyptian crop was crushed in and about Hull and Liverpool. Of late the German industry has succeeded in diverting a large share of the Egyptian production to the oil mills of Hamburg. Imports of seed from India have increased rapidly in importance, and are now nearly double those from Egypt. The relative proportions are, however, subject to very marked fluctuations, resultant upon the varying crops. Thus, in the first 10 months of the years 1913 and 1914 imports in long tons were as follows:

Source.	1913.	1914.
Egypt	163,000	145,000
India	189,000	284,000
Other countries	144,000	101,000

At Hull the imports for 1913 were 147,000 tons of Egyptian seed and 142,000 tons of other seed, chiefly of Indian provenance. At London the import is of about the same character. At Liverpool, however, about 20 different sorts of cotton seed are currently received from all quarters of the globe. This results from the fact that Liverpool is the chief cotton market of Europe. As cotton from many outlying sources tends toward shipment to Liverpool, the seed from all such regions is likewise sent to the same port.

The term "Bombay seed" is apt to be used in England to designate all cotton seed not produced in Egypt. American sea-island seed is imported to some extent, but in very variable amounts. The imports were valued in 1910 at $19,000; in 1912, at $172,000; in 1914, at $1,700.

The total import of cotton seed into British ports amounted in 1913 to 615,000 long tons, valued at $22,622,000; and in 1914 to 640,000 tons, valued at $21,511,000. In 1914 the imports of linseed were 2,452,000 tons; other oleaginous seeds, 1,565,000 tons; nuts, kernels and copra, 168,000 tons.

In April, 1914, the following prices were quoted at Liverpool, per short ton, for the various qualities of cotton seed: Mersina (Turkey), $22; Bombay, $27; Brazilian, $28; Egyptian, $37; Peruvian, $28 to $36; sea island, $34.

In December, 1914, the following were current quotations at Hull, per short ton: Egyptian seed, $35.85; Bombay seed, $27.98.

Production and Price of Oil.

The production of cottonseed oil in England was estimated at 105,000 long tons in 1913. A very large portion of the output is devoted to soap making, and a relatively small share is refined for use as an edible oil. A fundamental cause for this condition is found in the prevalent practice of the English mills to crush non-decorticated seed. The resultant oil possesses an unpleasant flavor which is not easily removed in refining.

Such oil as is refined is derived from Egyptian seed. It is used extensively for

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COTTONSEED OIL
Boreas, Prime Winter Yellow
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Puritan, Winter Pressed Salad Oil
White Clover Cooking Oil
Marigold Cooking Oil
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Will be pleased to quote prices on all grades of Refined Cotton Seed in barrels or loose in buyers or sellers tank cars, f. o. b. refinery or delivered anywhere in this country or Europe.

frying purposes by the poorer classes, and also as an illuminant and in the preparation of lubricants, such as "lardine." The paint industry also consumes a considerable quantity. There is, however, practically no very serious attempt to compete in quality with the American cottonseed oil, now consumed in enormous quantities throughout the United Kingdom.

The English product is not exported extensively. The consulate at Liverpool reports, however, that much of the oil expressed there is refined and shipped to the coast of West Africa and Mediterranean ports, some going also to Burmah. British exports were 20,400 long tons in 1912 and 25,500 tons in 1913. Imports for these years were, in 1912, 27,800 tons; in 1913, 17,700 tons. Exports from the United States to Great Britain have averaged annually 19,400 long tons during the years 1910-1914.

In December, 1913, quotations at Liverpool were $7.78 to $9.24 per hundredweight (112 pounds), for edible oil, packed in strong barrels of hardwood for shipment. In December, 1914, quotations were $6.75 to $7.36 for the better grades. London quotations in December, 1914, were $5.84 per hundredweight for crude oil and $6.80 for edible oil. At Hull, in the same month, Bombay crude oil was quoted at $5.23, Egyptian crude oil at $5.66, and Egyptian refined oil at $5.80.

Production of Oil Cake and Uses.

The production of cottonseed cake in the United Kingdom averages 500,000 tons annually. All but a small fraction is crushed without prior decortication. There is but little exportation. On the other hand, there is a large import not only of cottonseed cake, but also of other oil cakes. The total amount of oil cake fed to cattle in the United Kingdom is estimated at 1,600,000 tons. Much of this is brought upon the market in the form of compound cakes. These are encountered in great variety.

Sometimes American cottonseed meal is mixed with Egyptian undecorticated cake and forms the so-called semi-decorticated cotton cake. In many cases oil cake is mixed with rice bran, locust beans, pigeon peas, Kaffir corn, molasses, etc., and pressed into soft cakes, containing 12 to 20 per cent. protein and 6 to 10 per cent. fat. There are hundreds of different proprietary brands for the various mixtures. This practice of compounding cattle feeds has been developed to a remarkable extent in Great Britain, and it is possible that American producers of oil cake might advantageously study more closely the demands of the British market, and cater to it directly, instead of shipping oil cake and meal to serve as raw material for compounders in the United Kingdom.

Trade Movement—Oil Cake.

British imports of cottonseed cake amounted to 282,000 long tons in 1912 and to 236,000 tons in 1913. The exports were 5,900 tons in 1912 and 7,800 tons in 1913. American exports of cottonseed cake to the United Kingdom were valued at $2,085,300 in 1913 and $1,714,400 in 1914.

In December, 1913, decorticated cottonseed cake sold at Liverpool for $36.49 to $37.10 per long ton, and decorticated cottonseed meal for $35.88 to $37.10 per ton. In December, 1914, quotations for cake and meal ranged from $35.27 to $37.71.

At London, in December, 1914, the quotations were: Decorticated cake, $38.93 to $40.15 per ton; prime quality cottonseed meal, $37.72; undecorticated cake, Egyptian, $27.07 to $27.37; Bombay, $26.15; other grades, $28.59 to $29.20.

At Hull, in November, 1914, Egyptian cake was quoted at $29.20 per long ton, and Bombay cake at $25.55. The terms "Egyptian" and "Bombay" refer to the provenance of the seed used in crushing.

Effect of the War on the Industry.

Soon after the outbreak of hostilities the market for cottonseed products was much demoralized, especially for oil cake. The price of the latter at Liverpool sank for a while to $21.62 per ton. It recovered gradually and has been practically normal for several months.

The German market has been closed to consignments of Egyptian cottonseed, and the entire export of the past season's crop will be absorbed by English mills, as was usually the case until within a few years. This temporary disappearance of Germany as a leading purchaser may possibly cause a drop in the prices for seed and a general lowering in the quotations for cottonseed products. As yet there are no indications of such a movement. The consulates at Hull and Liverpool report that the industry was highly prosperous at the close of 1914 and looked forward to 1915 as a year of increased business.

It is worthy of note that despite the existence of war the United Kingdom has largely increased its import of American cottonseed oil and oil cake. During the seven months ending January 31 the shipments from the United States were as follows for 1913 to 1915:

	1913. Pounds.	1914. Pounds.	1915. Pounds.
Cottonseed oil	86,597,000	83,092,000	119,892,000
Cottonseed cake ..	17,421,000	20,123,000	48,646,000

General Outlook for English Industry.

Despite its marked conservative character, there are many indications that the English industry will gradually show a more progressive tendency. Hitherto it has been largely satisfied with furnishing the raw material for the highly developed British soap industry and the intelligent stock raisers of the Kingdom.

At present, while all of the oil made from Bombay seed is used in soap making, it has been possible to successfully deodorize and refine the oil from Egyptian seed and produce a fairly satisfactory edible oil. Advance will undoubtedly be made in this direction. At present about 18,000 tons of oil from Egyptian seed are refined in the English mills.

The process of hydrogenation, or the hardening of cottonseed oil, is extending in England, and an increasing amount of the oil from Bombay seed is now transferred from

(Continued on page 29.)

HARDENED EDIBLE OILS

MADE FROM

VEGETABLE OILS OF ALL KINDS

Oils Hardened to Order

The American Oil Treating and Hardening Co.

CINCINNATI, OHIO, U. S. A.

RULINGS ON WEIGHT AND VOLUME.

(Continued from page 20.)

are usually, if not always, packed at uniform weight, and are sold as if of uniform weight, i. e., at a price per tierce, barrel, or other container, frequently with no representation as to weight. It is understood, moreover, that these articles are not usually marked with the gross and tare. It is apparent that such a statement upon an article packed in pickle would not show the weight of the drained meat or product.

Accordingly, in the opinion of the department, tierces, barrels, and all the other smaller specified containers of barreled beef, barreled pork, pigs' feet, and tripe, in pickle, should be marked in compliance with the net weight amendment, with a statement of the quontity of the contents. In this connection your attention is called to the fact that any meat or product in package form packed in brine or vinegar should be marked with the net weight of the drained meat or product, exclusive of the brine or vinegar.

4. Fresh or dry sausage:

In reference to this product your statement is as follows: It is packed in cartons up to and including 10 pounds, for sale to the consuming public. It is also packed in boxes weighing from 10 to 100 pounds. Small link sausage in boxes is usually packed at uniform weights. Large link sausage and other kinds of sausage in boxes are packed at catch weights, and there is a variation of from 15 to 25 per cent. in the weight of the contents of the various containers. Boxes of sausage weighing more than 10 pounds rarely, if ever, reach the consuming public, are never sold as of any package weight, are always sold by the net weight, and are used only for convenience in transportation from packing-houses to branch houses or to dealers.

Sausage in cartons, weighing up to and including 10 pounds, is clearly food "in package form," as you concede in your letter to the Solicitor.

The department is of the opinion that boxes of sausage weighing up to and including 10 pounds are "in package form," and, therefore, are required by the net weight amendment to be marked with a statement of the quantity of the contents.

The department is further of opinion that the question whether boxes of sausage weighing more than 10 pounds, when packed and handled under the circumstances above described, are in package form is not entirely free from doubt. Nevertheless, in view of all the facts, it has been determined, for the present at least, to exclude from being treated as "in package form," under the net weight amendment, all such boxes of these products. You are accordingly advised that for the present such boxes need not be marked with a statement of the quantity of the contents.

5. Sausage in pickle:

Your statement as to this product is as follows: It is packed usually in barrels varying from 180 to 220 pounds; also in half barrels, quarter barrels, eighth barrels, kits, and kegs, sometimes at uniform weights and sometimes at catch weights. These are "wholesalers' packages" and none of them reach the consuming public. Whether packed at uniform weights, or at catch weights, they are always sold at the actual net scale weight of contents.

It is understood that this product is usually packed in half barrels, or smaller containers, at uniform weights, and sold as if of uniform weights.

In the opinion of the department, sausage in pickle, when packed in half barrels or small containers, namely, quarter barrels, eighth barrels, kits, and kegs, is "in package form," and therefore is required by the net weight amendment to be marked with a statement of the quantity of the contents.

The department is further of the opinion that the question whether barrels of sausage in pickle, packed and handled under the circumstances above described, constitute food in package form is not entirely free from doubt. Nevertheless, in view of all the facts, it has been determined, for the present at least, to exclude from being treated "as in package form," under the net weight amendments, all such barrels of these products. You are accordingly advised that for the present such barrels need not be marked with a statement of the quantity of the contents.

It has been extremely difficult to reach a conclusion as to where Congress intended the line to be drawn as to which of the articles involved in this letter are and which are not "in package form." In the absence of controlling considerations being clearly expressed in the clause of the statute with which we are dealing, it has been necessary, in order to determine the meaning of an expression which is, in some measure at least, apparently ambiguous, when applied to the great variety of facts and conditions here involved, to keep in mind the objects intended to be accomplished by the requirement of a statement of the quantity of the contents on containers of articles of food. An attempt has been made to fix the line of demarcation in a practical way, so as to meet the demands and realize the purposes of the lawmakers.

Notwithstanding the doubts now entertained as to the proper interpretation of the statute with respect to its application to the several articles hereinbefore specified, if it be found hereafter that the omission of marks stating the quantity of the contents on the containers thereof is being used by shippers as a means of perpetrating fraud or deception it will be the obvious duty of the department to seek decisions of the courts that will enable it to accomplish one of the principal purposes of the food and drugs act, namely, the prevention of fraud and deception.

Furthermore, irrespective of whether or not fraud or deception results from failure to mark on the containers covered by the last paragraph the quantity of the contents thereof, should the department later be of the opinion that these containers of meat and meat food products are in package form, within the meaning of the law, public notice, of not less than two months, of such opinion will be given, so as to afford shippers opportunity to make the necessary arrangements to mark them.

The department has had under consideration the application of the act of March 3, 1913, commonly known as the net weight amendment to the Federal food and drugs act, to the articles designated by you as "pork roll," "pork relish," and "pork loaf." You have represented that these articles are stuffed into muslin bags weighing when filled approximately 6 pounds each; that when packed they have a very heavy moisture content and continually lose weight to such an extent that any statement of quantity could in the nature of things be true but for a very limited time; and that any statement of quantity true at time of interstate shipment would necessarily be false when goods reached the consuming public and might easily be made the basis of fraud and deception. You represented further that the articles are never sold by the bag, but always at the actual scale weight. You also stated that owing to the nature of the product and the necessary process of manufacture, it is impracticable to use paraffin bags or any other form of container which would prevent evaporation and loss of weight.

The department is of opinion that the question whether bags of "pork roll," "pork relish," and "pork loaf," packed and handled under the circumstances above described, constitute food "in package form" is not entirely free from doubt. Nevertheless, in view of all the facts, it has been determined, for the present at least, to exclude from being treated as "in package form" under the net weight amendment all such bags of "pork roll," "pork relish," and "pork loaf." If, however, it should develop later that the failure to mark such articles with statements of weight is being made the basis of fraud or deception, it will be the obvious duty of the department to require that the quantity of the contents of the bags be stated and if necessary, to refer the question to the courts for decision whether the articles are "in package form."

Previous rulings which do not coincide with the opinions set forth above, are rescinded.

SCHMADEL PACKING & ICE CO. No. 93.
Fresh and Smoked Meats
Ice and Cold Storage
North End Fulton Ave. Phone 1341

Evansville, Ind., Aug. 3, 1915.

Pay to the order of U. S. SANITARY EFFLUENTS SEPARATING APPARATUS, INC. $375.00

Three Hundred Seventy-five..... 00/100 Dollars

Schmadel Packing & Ice Co.,

To the Citizens National Bank, Evansville, Ind.

By (Sgd) Wm. Schmadel.

FULLY 30% REDUCTION

OUR NEW PRICE LIST IS NOW IN EFFECT. We guarantee our four gold medal portable sanitary separating apparatus (new style catch basin) to increase the quantity and quality of the grease recovered from your waste water. MORE THAN FOURTEEN THOUSAND INSTALLED THROUGHOUT EUROPE AND UNITED STATES.

	Size	Water Cap per hour	Fat Cap	Weight	Pipe Fitting	Old Price	New Price
A	9x5x4½ ft.	15,000 gal.	1,500 lbs.	4,500 lbs.	8" flange	$975.00	$695
G	6x4x4 "	7,500 gal.	850 lbs.	3,000 lbs.	6x7" std. sewer pipe	685.00	575
F	42x36x40 in.	5,000 gal.	400 lbs.	1,250 lbs.	6x7" " " "	475.00	375
E	36x30x33 "	2,500 gal.	250 lbs.	850 lbs.	6" caulk	350.00	265
B	25x22x27 "	500 gal.	100 lbs.	475 lbs.	4" "	185.00	125
C	20x14x19½ in.	250 gal.	50 lbs.	75 lbs.	2" "	77.50	65

U. S. SANITARY EFFLUENTS SEPARATING APPARATUS, INC.

35 Nassau Street,
New York City

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, August 20.—Market steady. Western steam, $8.30 nom.; Middle West, $8.15@8.20; city steam, 8c. nom.; refined Continent, $8.90; South American, $9.20; Brazil, kegs, $10.20; compound, 7@7¼c. nom.

Marseilles Oils.

Marseilles, August 20.—Copra fabrique, 103 fr.; copra edible, — fr.; peanut fabrique, 105 fr.; copra edible, — fr.

Liverpool Produce Market.

Liverpool, August 20.—(By Cable.)—Beef, extra India mess, 145; pork, prime mess, 100s.; shoulders, square, 60s. 3d.; New York, 57s. 3d.; picnic, 47s. 9d.; hams, long, 68s. 6d.; American cut, 66s. Bacon, Cumberland cut, 70s. 6d.; long clear, 69s.; short backs, 60s. 3d.; bellies, clear, 62s. Lard, spot prime, 39s. 6d.; American refined, 28-lb. boxes, 41s. 8d.; October, 42s. 3d. Lard (Hamburg), nominal. Tallow, prime city, 34s. 9d.; choice, 34s. 6d. Cheese, Canadian finest white, new, 73s. Tallow, Austrian (at London), 34s. 3d.

FRIDAY'S CLOSINGS.

Provisions.

The market was quiet but firm, with moderate offerings on the higher hog market.

Stearine.

Prices continue very firm, with oleo quoted at 10c.

Tallow.

Values are steady but trade is quiet. City is quoted at 5½c., and special at 6⅜c.

Cottonseed Oil.

The market was fairly active and weaker. Offerings were quite liberal and pressure of new crude is having increasing influence.

Market closed 8 to 17 points decline for the day. Sales, 18,600 bbls. Spot oil, $5.25@6. Closing quotations on futures: August, $5.25@5.30; September, $5.28@5.33; October, $5.37@5.39; November, $5.40@5.43; December ,$5.46@5.49; January, $5.57@5.61; February, $5.65@5.75; March, $5.81@5.82; good off oil, $5.15@5.30; off oil, $5.05@5.30; red off oil, $4.85@5.30; winter oil, $5.80 bid; summer white oil, $5.50 bid.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, August 20.—Hog market slow and 5c. higher than yesterday's average. Bulk of prices $6@6.90; light, $6.80@7.70; mixed, $6@7.60; heavy, $5.80@6.85; rough heavy, $5.80@5.95; Yorkers, $7.60@7.70; pigs, $7@7.85; cattle prospects steady; beeves, $6@10.25; cows and heifers, $3.20@9; Texas steers, $6.40@7.70; Western, $6.25@9.25. Sheep market strong to 10c. higher at yesterday's average; sheep native, $5.65@6.15; yearlings, $6.20@7.10; lambs, $6.50@8.80; Western, $6.75@8.85.

Kansas City, August 20.—Hogs higher, at $6.40@7.35.

South Omaha, August 20.—Hogs steady to strong, at $5.90@6.90.

Buffalo, August 20.—Hogs strong; on sale, 4,800, at $7.25@8.25.

St. Louis, August 20.—Hogs strong, at $6.80@7.75.

Sioux City, August 20.—Hogs higher, at $5.75@7.10.

Louisville, August 20.—Hogs steady, at $7.30@7.70.

Indianapolis, August 20.—Hogs higher, at $7.65@7.75.

St. Joseph, August 20.—Hogs slow to steady, at $6.25@7.15.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 14, 1915, are reported as follows:

Chicago.

	Cattle.	Hogs.	Sheep.
Armour & Co.	7,899	9,900	18,250
Swift & Co.	7,848	7,500	29,617
S. & S. Co.	4,814	6,300	11,061
Morris & Co.	5,749	6,700	7,294
Anglo-Amer. Provision Co.	1,110	7,700	...
Hammond Packing Co.	2,251	5,000	...
Libby, McNeill & Libby	1,064	...	...

Boyd, Lunham & Co., 4,500 hogs; Western Packing & Provision Co., 5,200 hogs; Roberts & Oake, 2,900 hogs; Miller & Hart, 2,700 hogs; Independent Packing Co., 4,600 hogs; Brennan Packing Co., 4,000 hogs; others, 1,700 hogs.

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,706	5,496	3,582
Fowler Packing Co.	658	...	983
S. & S. Co.	2,774	4,800	3,090
Swift & Co.	4,483	3,932	5,566
Cudahy Packing Co.	4,090	1,206	3,289
Morris & Co.	4,026	3,870	3,502
Blount	263	1,433	...
John Morrell & Co.	167	152	...
M. Rice	254	1,526	...
Others	186	216	51

B. Balling, 66 cattle; Campbell Bros., 71 hogs; Dold Packing Co., 361 hogs; Heil Packing Co., 928 hogs; Independent Packing Co., 509 cattle; S. Kraus, 88 cattle; L. Levy, 124 cattle; I. Meyer, 334 cattle; Schwartz, Bolen & Co., 1,908 hogs; E. Storm, 22 cattle; United Dressed Beef Co., 130 cattle; Wolf Packing Co., 76 cattle.

Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,870	5,727	6,556
Swift & Co.	2,936	7,408	17,814
Cudahy Packing Co.	4,356	10,478	12,996
Armour & Co.	2,578	11,534	16,280
Swartz & Co.	...	1,636	...
J. W. Murphy	...	5,918	...

Lincoln Packing Co., 108 cattle; South Omaha Packing Co., 31 cattle; T. M. Sinclair & Co., 8 cattle; John Morrell & Co., 2 cattle.

St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.	2,709	5,170	2,959
Swift & Co.	2,656	4,467	5,810
Armour & Co.	2,733	5,878	4,351
St. Louis Dressed Beef Co.	347	...	...
Independent Packing Co.	856	978	...
East Side Packing Co.	150	979	...
J. H. Belz Provision Co.	...	718	...
Heil Packing Co.	...	153	...
Krey Packing Co.	17	145	...
Carondelet Packing Co.	40	...	30
Sartorius Provision Co.	...	426	...
Others	1,374	5,015	4,232

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO AUGUST 16, 1915.

	Beeves.	Calves.	Sheep and lambs.	Hogs.
New York	2,579	5,469	589	5,150
Jersey City	3,450	3,421	33,770	16,044
Central Union	1,973	414	20,339	127
Totals	8,002	9,304	54,698	22,321
Totals last week	7,615	7,108	46,366	19,315

COTTONSEED CRUSHING IN EUROPE.

(Concluded from page 27.)

the liquid to the solid class and brought into direct competition with animal fats. The hardening process by the use of nickel and other metals as catalysts, is somewhat difficult and involves an expensive plant. In some factories it is effected at a cost per pound of 1¾ cents.

All of these movements indicate an increased competition in the early future for American cottonseed oil as an edible article in the United Kingdom.

The market for American oil cake and meal seems more assured, as its high value is generally recognized and but little oil cake of English production competes directly with it. The color and appearance of American cake are factors adding to its value; but practically all cattle food in this category is sold on the basis of analysis, prices being regulated by the units of nutritive matter present.

(To be continued.)

RECEIPTS AT CENTERS

SATURDAY, AUGUST 14, 1915.

	Cattle.	Hogs.	Sheep.
Chicago	200	12,000	2,000
Kansas City	100	900	500
Omaha	100	6,000	2,000
St. Louis	6,000	4,500	6,000
St. Joseph	100	2,500	
Sioux City	100	4,000	500
St. Paul	200	500	50
Oklahoma City		100	
Fort Worth	300	500	
Milwaukee		900	
Denver	100	100	1,000
Louisville	50	487	556
Cudahy		300	
Wichita		525	
Indianapolis	200	5,000	
Pittsburgh	300	1,500	300
Cincinnati	300	1,400	2,000
Buffalo	300	1,000	800
Cleveland	40	1,000	400
New York	283	1,446	4,712
Toronto, Canada	585		

MONDAY, AUGUST 16, 1915.

Chicago	18,000	32,000	16,000
Kansas City	17,000	5,000	6,000
Omaha	8,000	5,200	26,000
St. Louis	6,500	8,000	3,500
St. Joseph	2,500	5,000	6,500
Sioux City	5,000	3,000	300
St. Paul	6,400	1,860	6,400
Oklahoma City	700	300	4,600
Fort Worth	2,500	1,000	200
Milwaukee		400	
Denver	1,400	500	400
Louisville	2,800	2,366	1,240
Detroit		370	
Cudahy		500	
Wichita		162	
Indianapolis	1,450	4,000	
Pittsburgh	2,500	6,000	
Cincinnati	2,700	3,200	2,300
Buffalo	3,100	15,000	5,000
Cleveland	70	2,000	1,600
New York	3,682	7,350	20,516

TUESDAY, AUGUST 17, 1915.

Chicago	3,000	11,000	17,000
Kansas City	11,000	9,300	10,000
Omaha	5,000	9,000	10,800
St. Louis	6,800	17,000	4,100
St. Joseph	3,000	5,000	2,500
Sioux City	1,200	4,000	300
St. Paul	2,300	1,700	200
Oklahoma City	600	800	200
Fort Worth	2,300	500	500
Milwaukee	700	841	600
Denver	643	1,023	719
Louisville	200	408	430
Detroit		1,025	
Cudahy		1,500	
Wichita		587	
Indianapolis	1,300	7,000	
Pittsburgh		1,000	500
Cincinnati	300	1,900	1,700
Buffalo	200	3,600	2,200
Cleveland	60	1,000	1,000
New York	1,293	1,403	3,742
Toronto, Canada	643	1,023	719

WEDNESDAY, AUGUST 18, 1915.

Chicago	18,000	16,000	12,000
Kansas City	6,000	5,000	5,500
Omaha	2,800	11,500	23,500
St. Louis	4,700	6,100	3,000
St. Joseph	1,700	3,700	500
Sioux City	1,200	7,000	2,000
St. Paul	1,500	1,900	400
Oklahoma City	400	800	
Fort Worth	1,500	1,900	700
Milwaukee	600	5,849	200
Denver	500	400	
Louisville	150	700	383
Detroit		1,570	
Cudahy		200	
Wichita		739	
Indianapolis	1,100	9,000	
Pittsburgh		1,500	500
Cincinnati	700	3,600	2,200
Cleveland	1,200	1,000	600
Buffalo	125	1,000	600
New York	1,788	3,340	7,048
Toronto, Canada	757	880	1,601

THURSDAY, AUGUST 19, 1915.

Chicago	3,500	15,000	8,000
Kansas City	3,500	6,000	5,000
Omaha	2,000	12,000	25,000
St. Louis	4,000	6,000	500
St. Joseph	1,500	6,200	500
Sioux City	1,200	6,500	2,000
St. Paul		860	
Oklahoma City	300	250	200
Fort Worth	1,400	1,800	
Milwaukee		830	
Louisville		1,000	1,539
Detroit		1,450	
Cudahy		600	
Wichita		619	
Indianapolis		7,000	
Pittsburgh		1,500	300
Cincinnati	900	2,900	1,400
Cleveland		1,000	
Buffalo	250	3,000	600
New York	1,599	402	6,465

FRIDAY AUGUST 20, 1915.

Chicago	1,500	10,000	5,000
Kansas City	400	1,500	
Omaha	600	8,000	16,000
St. Louis	900	7,000	300
St. Joseph	200	3,500	2,500
Sioux City	400	3,500	
Fort Worth	500	600	100
St. Paul	1,400	2,300	100
Oklahoma City	400	350	200

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

The hide markets are less active, although most selections are well sold up. Packers consider the situation as strong. Recent large purchases were understood to be induced by absolute needs of sole leather tanners.

Chicago.

PACKER HIDES.—Over a hundred thousand packer hides moved, practically all branded steers and cows, at what were considered slightly easier rates, but which have resulted in a firmer undertone being evident throughout the entire situation. All killers sold branded steers and cows to the middle of the month and some moved the entire August slaughter. Packers, therefore are in a firm position on branded goods and as this class of cattle is coming more freely now, this is taken as indicating a continuation of present levels of value. The movement was not general in character, one buyer doing most of the business. This is taken to mean, by well posted operators, that further recessions will be unlikely. The arrivals of cattle at western markets are showing up much better. Evidently, range cattle is finished enough for market owing to good pasturage. Cows, however, are not expected for some time. Lots of light Texas steers and Colorado steers are coming forward. Native steers were not sold this week. Most packers are behind in filling their sales of this selection as the kill fell away abruptly. Last transactions were effected at 27¼c. Sellers talk 27½c. on further business. Texas steers were taken at 23¾c. for about 23,000 August heavy weight hides. No underweights were reported sold although there was a rumor going around the market that trades were affected. The price on heavies is ¼c. off from the prior trading figure. Lights are quoted nominally at 23¼c. and extreme lights at 22¾c. Butt branded steers were included in the heavy movement this week at 23½c., about 25,000 August kill moving. This price is ½c. off from former asking rate and ½c. better than previously paid. Colorado steers went at 22½c. involving 20,000 August take-off. Prior business was at 22¾c. but only a limited amount sold at that rate. The slaughter is showing considerable improvement of late. Branded cows were taken at 22¾c. for about 30,000 July and August kill. This is ¼c under top asking rate and ¾c. better than prior sales of July take-off. The market is practically bare of cows and increased receipts are not looked for until frost. Heavy native cows were quiet. Last transactions were at 26½c. This is considered full value now. The slaughter runs mainly to light weights. Light native cows sold at 26c. for 6,000 August, Canadian hides. Current slaughter of western light cows is quoted at 25½@26c. There are ample supplies in the market, but holders are expressing no concern regarding their disposal. Native bulls were quiet and quoted nominally at 21½c. last paid. Branded bulls were lifeless. Stocks are meager and up to 18c. is asked for light average southern hides. Last sales of heavy northerns was at 16½c.

Later.—Packer market dull but strong, only weak spot is light native cows of which there is a large unsold supply. This selection causes packers some concern. The quotation is 26c. but large buyers are talking of 23c. as a possible price.

COUNTRY HIDES.—Buffs were sold in rather large quantities. Prices were slightly easier, which fact induced some confidence among certain tanners. The general tone to the situation appears easy just at present, but there are buyers who have faith in present levels of value and it is such people who are doing the buying. It looks as if some were interested in maintaining rates in the interests of the leather market and in order not to depreciate large stocks of hides they have in stock. Domestic leather rates are not on a parity with hide prices so tanners are forced to go slow. Their policies of inactivity and curtailment brought about some accumulations which dealers declined to speculate on. Most tanners are predicting further declines as something must be done to turn losses on leather into profits. Trade therefore is showing some signs of halting in deference to the popular demand. Buyers of the past week find offerings entirely too large for them to cope with and maintain even values. Country collectors are anxious to close out hides in salt and enough to be collected to make car weight. Available supplies just at present therefore are rather large, but in most cases, deliveries are deferred two weeks to a month. Local stocks of hides are meager, the trade of the past week taking care of any surplus holdings. Chicago dealers display a desire to go short at 20c. or under for weights over 45 lbs., but can find no buyers. It is the general consensus of opinion then that rates are due to decline further.

Heavy hides moved and brought a little better than buff basis. Stocks are not large and as leather from such weight goods is still in demand for export, holders of hides are enabled to get their views. It is reported that war orders for army equipment are being placed in sizable quantities again, especially through Canadian firms. Bulls and branded hides display no new features. Calf and kipskins are easier, although trading is not going on, on which to base depreciated values. Horse hides are lifeless and hogskins are going good. Heavy steers were not reported sold in this market. Heavy cows moved at 20½c. late in the week by several dealers. About three cars went. This is considered nominal value now. Stocks are well cleared out. Buffs received considerable attention. Numerous transactions in Ohio buffs were reported through this market at 20½c. f. o. b., or 20¾c. Chicago basis, early in the week. About 5,000 hides were involved. Transactions embracing 11,000 local seasonable hides were made in the early days of the week at 20½c. Following this business, one buyer took 5,000 hides at 20c. In some quarters it was stated 10,000 sold at that figure, but the buyer in question says he did not go that high in his purchases. He is now only bidding 19½c. for more and is going to limit his purchases at that figure. No seconds were sold alone, tanners considering such hides dear in proportion to rates of a few seasons ago and relative leather values. The percentage difference between one and two is not great enough to warrant them buying separately. The situation in the country sections is easing up. All weights of seasonable hides are quoted at 19½@20c. delivered basis for business. Local buyers are not willing to speculate on the present plane of values. Offerings from the country are large but most sellers are trying to book business in advance of collection. Extremes were not reported sold. Patent leather tanners are out of the market until such time as rates are more stable. Their bids now are at 20c. Later sales were at 21½c. for original quality. The nominal market for straight run of hides is considered at 20½c. Stocks are moderate. Branded cows are quiet for the present. Last sales were at 17½c. flat for country run; nominal market is considered at 17c.; country packer branded hides are quoted up to 20c. delivered basis here as to quality and percentage of steers included. Bulls are slow and quoted nominally at 17c. for country run; last sales were at that figure for mixed hair grades Local supplies are meager. Country packer bulls are quoted at 18@18½c. and city packers at 19@20c. nominal for further business; last sales topped 20½c.

Later—The country market is waiting. Tanners are talking 19@19½c. for seasonable buffs. The last trades were at 20c. Heavy hides are quoted at 20½c. Extreme light hides are dull with buyers talking 20c. and under. Dealers ask 21c. Calfskins are easier.

CALFSKINS were not reported sold. First salted local city skins are said to have sold recently in a quiet way at 21½c. Nominal market as we go to press is not considered better than 21c., and by most buyers 20½c. is considered full value. Outside city skins are quoted at 20c. nominal; countries quoted at 19½@20c.; packers at 23c. last paid and 24@25c. asked; country packer skins are offered at 22@22½c. Deacons are unchanged and in small supply at 90c.@$1; light calf quoted at $1.10@1.20 asked and last paid.

KIPSKINS are quiet. Nominal market for country run is at 20c.; last sales were at 20⅝c. City skins last sold at 21½c., but are talked at 21c. for further trading; packer skins are held at 23c. but thought to be available at less money with a bid. Supplies are not large.

HORSE HIDES are dull. Stocks are large and buyers are not lending the market any support. Country run of stock is quoted $4.50@4.75 nominal; cities range at $5@5.25 as to varieties; seconds are quoted at the usual $1 reduction with the ponies and glues out at $1.50@2 and the coltskins at 50@75c. as to quality.

HOG SKINS are selling well at 60@75c. average for country run of stock as to quality and rejected skins are moving at half rates. No. 1 pigskin strips are firm at 10@11c.; supplies are limited; No. 2's quoted at 9@10c. and No. 3's at 5@7c. as to varieties.

SHEEP PELTS.—Further business continues in packer skins at strong prices. Shearlings are bringing $1 for current take-off and lambs were sold at $1.30 for local and river skins first half of August kill. Country shearlings and spring lambs are quiet at 60@80c. average for current collections. Dry western pelts still find ready buyers at 19@20c. as to varieties. Outside rate for best Montana skins.

Kansas City.

Things opened up in quite a flourish this week, especially in branded hides, of which over 100,000 were sold, and a few thousand native steers were also taken, although the last trading is not very generally known. Prices were ¼@½c. under top asking prices, but some of them showed ¼@½c., even ¾c., more than last sale prices, consequently packers feel very good at having secured an advance, while the buyers are perfectly satisfied to have secured concession from asking prices; everybody happy. However, this trading in branded, which embraced all selections, and practically cleaned the market up to date, does not seem to have stimulated any demand for native stock outside of the few that were sold, and the general impression is that native hides can be bought at ¼@½c. under what they were held for the previous week, or about in line with prices that branded were sold for this week. Taken as a whole, the market indicates a good demand for sole leather, but apparently slack demand for harness, belting, etc., made from native stock, and as tanners are pursuing the usual policy of not purchasing hides until they sell leather and as they are all asking pretty stiff prices for leather, they are likely to have to shade leather prices somewhat, in which case they will expect to buy hides lower.

Philadelphia.

There has been no local trading in packer stock, as tanners are refusing to buy unless they can secure concessions, and holders of hides are not making concessions. With the exception of a few packs of cows, July hides

(Continued on page 43.)

W. P. LANGE
North Side, PITTSBURGH, PA.
Dealer in
City and Country PACKER HIDES
Also
Wool Pullers
Consignments solicited

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from The National Live Stock Commission Co.)

Union Stock Yards, Chicago, Aug. 18.

Monday's run of 18,689 cattle included about 1,500 Westerns, and the trade ruled steady to strong on choice handy weights and yearlings, while on the rank and file it was a slow, draggy market, being only steady in the morning, and closing 10@15c. lower on everything but the best. Tuesday's run of 2,808 cattle consisted entirely of natives, and the market was not quotably different than Monday and ruled slow, although steady. Wednesday's receipts were estimated at 18,000, including about 2,500 Westerns, making approximately 39,500 cattle for the first three days compared with 43,045 a week ago. Top-notchers were again steady because of their scarcity, but on everything under, say, $9.75 the trade was very slow to start and finally developed into a 10@15c. lower deal, and in summing up the situation the market is off anywhere from 15@25c. per cwt. as compared with early Monday—that is, on everything except the "specialties" have ruled fully steady, but are so scarce as to really cut but little figure with the general market. Light, thin cattle on the stocker and feeder order should be held back until later in the fall, as we expect an opening of the stocker and feeder outlet within a reasonable length of time, but on the grass-fat and medium and short-fed steers we really can see no good to be gained by holding back while the receipts of Westerns are so very moderate.

Receipts of butcher stuff class have been very moderate this week, and as a consequence the trade shows a sharp recovery from last week's mean close; in fact, values are anywhere from 15@35c. per cwt. higher than the low time last Thursday and Friday, the least improvement being on canners and cutters, while the most advance was shown on the good to choice grades of cows and heifers. All classes of heifers are meeting with exceptionally good demand at the present time, and the bull market shows 10@15c. advance, while calves are 25@50c. higher than a week ago. The situation is unchanged so far as the near future of the trade is concerned.

Receipts of hogs, while not very heavy, show a slight increase over last week's very moderate supply, and for the first three days of the week will total approximately 57,000 head as compared with 48,000 for a week ago. At no time has there been any suggestion of stability to the trade, except on light and light butcher grades which meet with Eastern competition, and the kinds mentioned have shown but little change, while mixed and packing grades, on the other hand, have suffered quite a decline, thus bearing out fully our oft-repeated bearish predictions. The downward revision of values, excepting on the light shipping grades, has widened the range until there is a spread of $2 per cwt., heavy packing hogs selling on Wednesday at $5.90@6.20, while prime light hogs sold at $7.60@7.80; light butcher grades, $7.20@7.40; heavy butchers, $6.75@6.90, and mixed packing grades, $6.20@6.50. Values have now subsided to a point where it seems reasonable to expect a little more stability to the market, although as frequently stated the stocks of provisions and lard are so heavy as to be positively burdensome and a temporary recovery in the hog market is about all that can be expected.

With liberal receipts the first two days of the week prices in the sheep and lambs department kept up the downward slide which began Tuesday of last week. The decline of the week amounted to 60@75c. on lambs and $1.50 on ewes. With moderate supplies Wednesday's market carried a firmer feeling, and, although but little business was done up to 11 o'clock, indications pointed to moderately higher prices. Very light supplies are coming from local sections. Receipts consist almost entirely of stock from the range, bulk of which is in excellent condition. Feeders throughout the country are anxious to get feeding stock, but there seems no prospect anything like liberal supplies of stuff suitable to go back to the country will be offered this season, and as it is uncertain when this market will be open for shipment back to the country it would seem advisable for feeders to arrange for supplies to be shipped from outside points.

We quote: Westerns—Good to choice lambs, $8.50@8.75; seconds, $7.40@7.60; good to choice yearlings, $6.50@6.75; fat wethers, $6@6.25; good to choice ewes, $5.50@5.75; culls, $4.35@4.75. Natives—Good to choice lambs, $8.40@8.65; poor to medium, $8@8.25; culls, $6.50@7; good to choice ewes, $5.25@5.40; poor to medium, $4.75@5; culls, $4@4.50; bucks, $4.50@4.75.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Aug. 17, 1915.

Cattle received today numbered 11,000 head, following 16,000 yesterday. It was a sticky market, aggravated by severe showers, and sales were largely steady to 10 lower. Prime heavy steers brought $9.75 to $9.90, including some big weight Missouri steers at the former price after hanging fire till past the noon hour. Fancy mixed yearlings brought $10, and top heifers $9.85, new high prices in the baby beef class for some weeks past. Middle and cheap grades of natives sold at $7.85 to $9.25. Kansas pasture steers sold largely at $8.15 to $8.50, with a few cattle up to $8.80, one lot of fleshy steers to a feeder buyer at $9, 1,252 lbs. average, and the lower grades at $7.35 to $7.85. A feature today was a train of Oregon cattle, including 3 cars of Oregon Experiment Station steers, 1,400 lbs. average, at $8.80, and thirteen cars of mixed cattle, steers at $7.35 to $7.85, cows $6.25 to $6.75. Quarantine supply was again very light, 21 carloads, market steady to weak, some common fed steers at $7.75, Oklahoma grass steers $6.00 to $6.85. Stockers and feeders are materially lower than last week, but the best are steady with yesterday, others weak, straight feeders largely at $6.75 to $8, stock steers $6.35 to $7.60.

The hog market was 5 lower this morning to order buyers, who got the cream of the supply, and 5 to 15 lower to packers. Receipts were 9,000 head, and sales ranged from $6.75 to $7.40, bulk of sales $6.90 to $7.35, packers stopping at $7.25. The spread in prices closed up somewhat last week, but is widening again, rough heavy hogs selling at a mean price as compared with choice lights. Reports from shipping centers in the country indicate few hogs to come now, but a good run later.

Sheep and lamb receipts were 10,000, market 15 lower, top lambs at $8.30, native spring lambs largely at $8.15, fat ewes $5.50 to $6.25, breeding ewes $6.50 to $7, feeding lambs $7.75 to $8. Chicago cannot ship out any feeders or breeding stock, which trade will be centered at the Missouri River markets this season. The supply of breeders and feeders is larger here this week, and will increase materially each week for a time.

ST. LOUIS

(Special Report to The National Provisioner.)

National Stock Yards, Ill., Aug. 18, 1915.

The cattle receipts for the week ending today amounted to 21,900 head, which included 4,000 head on the Southern side. The cattle market opened the week on a steady basis and continued so until Tuesday, when a decline of 15c. was recorded. Wednesday the bulk of the beef steers were 10@15c. lower, some few spots close to steady. Very few strictly choice cattle have been in the offerings. Heavy steers have not been in very good demand. The range of prices on this grade is from $8@9.50. Choice to prime steers are quoted from $9.50@10; however, nothing strictly choice was offered. Good beef steers topped the market at $9.60. In butcher cattle the run was light, strictly good kinds were lacking in the offerings. The top on heifers for the week was $9.50; mixed yearling steers and heifers are quoted from $8.50@10. Cows, the same as heifers, are on a 10@15c. higher basis at the close of the week. The general quotation on this grade ranges from $6@8. Stockers and feeders have been in pretty good demand all week; they range in price from $6@8.25. Calves show an advance over last week; they topped the week by bringing $11.25.

On the Southern side the receipts have been light. The market opened on a steady basis, but on Tuesday a decline was recorded of from 10@25c. Another decline of 10@15c. was noted Wednesday. The top for the week was made on Monday on a number of cars of Texas cattle which averaged 1,250 and brought $8.35. Two cars averaging 1,055 brought $7.85, and quite a few sales were made around the $7.75 mark.

Thirty-five thousand five hundred hogs received this week—a very light run. The market has fluctuated somewhat all week, and at the close is about 20c. lower than the opening. The top for the week was made on Thursday, when $7.90 was paid. The market is closing the week with a $7.70 top made on mixed and butchers and light hogs. Mixed and butchers are quoted at $7.40@7.70; good heavy, $6.75@7.20; lights, $7.60@7.70; pigs, $7.25@7.65; the bulk of all sales, $7.45@7.65. **Heavy hogs are still poor sellers;** the plain grade pigs and lights also were not in demand, but good lights and medium weights have been finding ready sale.

The sheep receipts amounted to 13,750 head this week. The sheep market, all week, has been showing a downward tendency, and is quoted about 25@50c. lower than the close of last week. Lambs topped the market by bringing $8.85 at the opening of the week, but the top at the close is quoted at $8.50. Most of the offerings in this grade have been selling close to the top. Ewes range from $5.50@6, with breeding ewes quoted up to $7. Yearlings, of which we are receiving very few, are quoted from $6@6.90.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., August 17, 1915.

Cattle receipts have been tolerably liberal of late, 18,000 last week, and as usual at this season of the year the big proportion of the arrivals comes from the West. Corn fed beeves

(Continued on page 43.)

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending August 14, 1915:

CATTLE.

Chicago	36,513
Kansas City	20,934
Omaha	11,990
St. Joseph	4,361
Cudahy	515
Sioux City	2,432
South St. Paul	5,531
New York and Jersey City	8,002
Philadelphia	2,495
Pittsburgh	1,528
Denver	1,522
Oklahoma City	2,514
Boston	2,588

HOGS.

Chicago	70,423
Kansas City	26,891
Omaha	35,134
St. Joseph	18,752
Cudahy	4,342
Sioux City	23,153
Ottumwa	6,700
Cedar Rapids	3,600
South St. Paul	8,014
New York and Jersey City	22,321
Philadelphia	5,051
Pittsburgh	6,901
Denver	3,698
Oklahoma City	1,827
Boston	15,841

SHEEP.

Chicago	70,462
Kansas City	21,107
Omaha	51,508
St. Joseph	11,366
Cudahy	615
Sioux City	3,556
South St. Paul	1,795
New York and Jersey City	54,698
Philadelphia	10,883
Pittsburgh	3,918
Denver	2,523
Oklahoma City	639
Boston	14,582

ICE AND REFRIGERATION

NEW CORPORATIONS.

Newark, N. J.—The Ironbound Ice Company has been incorporated with a capital stock of $100,000.

Lincolnton, N. C.—T. A. Warlick, Dr. W. C. Kiser, D. H. Shields and others have organized the Lincoln Co-operative Creamery Company.

Jersey City, N. J.—The Kiesweller Ice and Cold Storage Company, to deal in ice, etc., has been incorporated with a capital stock of $10,000 by E. A. Kiesweller and Louis Kiesweller, of Secaucus, and John Bender, of Richfield, N. J.

ICE NOTES.

Marion, N. D.—Fire of unknown origin destroyed the plant, icehouse and electric plant of the Home Creamery and Produce Company.

New Orleans, La.—Plans are being prepared for the Loisel Model Farm Company, Victor Loisel, president, for a creamery and dairy farm.

St. Louis, Mo.—Plans have been prepared for the Pevely Dairy Company for a dairy to cost about $250,000.

Clio, Mich.—The Clio Condensed Milk Company's plant at Clio has been purchased by the Detroit Creamery Company, of Detroit, Mich. A new building will be erected.

Norfolk, Va.—Building No. 1 of the Commonwealth Storage & Ice Company, used as an ice manufacturing and cold storage house, has been destroyed by fire. Origin and loss unknown.

Buffalo, N. Y.—Contract has been awarded for the erection of a ten-story and basement, 105 x 141, reinforced concrete construction, cold storage warehouse for the Buffalo Cold Storage Company. This building will be situated on Perry and Columbia streets.

Duluth, Minn.—An ice plant of brick and concrete construction, to cost $30,000, will be erected on South First avenue, East, by the Duluth Ice Company.

Hagerstown, Md.—A cold storage plant, 40 x80 feet and of brick and cement construction will be built by D. Ramacciotti.

Laredo, Tex.—A two-story, 50x75 feet, ice and cold storage plant, to cost about $12,000, will be erected by the Consumers' Ice Company.

Spartanburg, S. C.—An ice cream factory with a daily capacity of 500 gallons will be erected by C. F. Walter and I. K. Watson, of Jacksonville, Fla.

Lexington, N. C.—A co-operative creamery company is being organized by R. L. Coons, of Hickory, N. C.

Newport News, Va.—The Newport News Fish & Ice Corporation, Louis Feuerstein, of Norfolk, Va., president, will establish a sea produce cold storage plant and also operate a general cold storage plant.

FORECOOLERS FOR ICE PLANTS.

(Continued from last week.)

By dividing the work of extracting the heat from the water, by doing some work in the forecooler and some in the ice tank, more actual effect is obtained from the coil surface in the ice tank. Tanks with a small amount of pipe per ton will have their ice making capacity greatly increased by the use of a forecooler. The best results are obtained where a separate ammonia compressor is used on the forecooler alone. By this arrangement a higher back pressure can be carried and therefore a greater weight of ammonia handled. With the same compressor working on both the ice tanks and the forecooler the only gain is in the increased effectiveness of the ice tank coils.

In installing the forecooler care should be taken so as not to put in more pipe than is necessary. The compressor capacity is rated by the weight of ammonia which is pumped. If the coil in the forecooler is extra long the ammonia will go to the compressor superheated. The degree of superheat will depend on the amount of ammonia possible to evaporate at the back pressure carried. The back pressure in general practice is about 18 pounds. With the ammonia going to the compressor at the temperature corresponding to this pressure at saturation about 8½ cubic feet of vapor is pumped per pound of ammonia evaporated. Now, if the ammonia is allowed to become superheated 30 degrees above the saturation temperature, each pound of gas will occupy about 9½ cubic feet. This difference in volume will amount to a great deal in the output of the plant. I know of one case where several hundred feet of 1¼-inch pipe were taken out of a forecooler and the efficiency was greatly increased.

In the forecooler using direct expansion and where the water has no agitation except the flow to the ice cans, a heat exchange of about 10 B. T. U. should be allowed for each square foot surface per degree difference in temperature per hour. By looking into this it will readily be seen that there is no need of a great amount of pipe. Take for example, an average temperature of 52 degrees for the water and zero for the evaporating ammonia. That gives a temperature difference of 52 degrees. At 10 B. T. U. heat transmission it means that 520 B. T. U. are taken up by every square foot per hour. Then the amount of heat taken up by about 25 square foot in 24 hours equals about one ton refrigeration. So it is seen that a good forecooler of sufficient capacity for the ordinary sized ice plants does not cost much.—Ice, Atlanta, Ga.

CHOOSING THE BEST BELT DRIVE.

(N. G. Near, in Refrigerating World.)

Belt drives can seldom be standardized. There are too many conditions to be fulfilled to meet them efficiently with one rule. For this reason, every drive should be calculated separately and carefully to fill the conditions called for by the installation.

To get best results, you must consider these various factors:

1. How much power is to be transmitted?
2. What is the size and speed of the driving pulley?
3. What is the size of the driven pulley?
4. What is the distance between shaft centers?
5. Will the drive be vertical, on the slant, or horizontal?
6. What is the value of space?

Answering these questions briefly, the installer of belts will be enabled to make a wise selection by following the instructions below. In any case, of course, judgment must be used in connection with formulas and mathematics. This is the way to go at it:

1. Power is usually given as "so many horse power." A wide belt will generally transmit more power than will a narrow one, but, much depends upon the belt's speed. Thus, to find the width of a belt of single thickness, multiply the horse power to be

Your Ice Crop

If you are not prepared to harvest your crop quickly and at the lowest cost

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We design, build and install Ice Elevators —Conveyors for houses of any capacity.

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ICE TOOLS



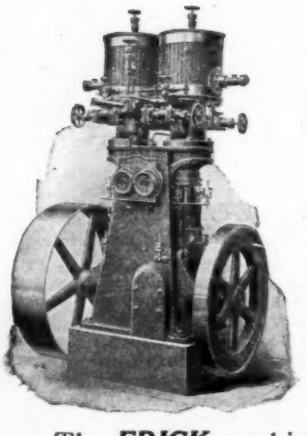
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FRICK Refrigerating Machines



have so many good features and give such satisfactory service that users constantly acknowledge FRICK the most desirable refrigerating machine on the market.

FRICK machines are desired because—

They are built to stand hard usage—
They are durable—reliable—
They are neatly designed—
They lend dignity and confidence to the engine room.

The *FRICK* machine is the bulwark to an up-to-date ice-making and refrigerating plant.

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For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. **Send for Free Book and Calendar.**

B. B. AMMONIA may be obtained from the following:

ATLANTA: Manufacturers' Warehouse Co.
BALTIMORE: Wering Moving, Hauling & Storage Co., T. R. Wingrove.
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BUFFALO: Keystone Warehouse Co.
CHICAGO: F. C. Schapper.
CINCINNATI: Pan Handle Storage Warehouse.
CLEVELAND: General Cartage & Storage Co., Henry Bollinger Estate.
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.
DALLAS: Oriental Oil Co.
HAVANA: O. B. Cintas.
HOUSTON: Texas Warehouse Co.
INDIANAPOLIS: Railroad Transfer Co.
JACKSONVILLE: St. Elmo W. Acosta.
KANSAS CITY: Crutcher Warehouse Co.
LIVERPOOL: Peter R. McQuie & Son.
LOS ANGELES: United Iron Works.
LOUISVILLE: Union Warehouse, Kentucky Consumers Oil Co.
MEMPHIS: Patterson Transfer Co.
MEXICO, D. F.: Ernst O. Heinsdorf.
NEWARK: American Oil & Supply Co.
NEW ORLEANS: Chas. F. Rantz.
NEW YORK: Roessler & Hasslacher Chemical Co., Shipley Construction & Supply Co.
NORFOLK: Nottingham & Wrenn Co.
OKLAHOMA CITY: O. K. Transfer & Storage Co.
PITTSBURGH: Pennsylvania Transfer Co.
PORTLAND: Northwestern Transfer Co.
PROVIDENCE: Rhode Island Warehouse Co.
ROCHESTER: Shipley Construction & Supply Co.
SALT LAKE CITY: Utah Soap Co.
ST. LOUIS: Pilsbry-Becker Eng. & Supply Co.
ST. PAUL: R. B. Whitacre & Co.
SAN ANTONIO: Oriental Oil Co.
SAN FRANCISCO: United Iron Works.
SAVANNAH: Benton Transfer Co.; R. Zuck, Jr.
SPOKANE: United Iron Works.
SEATTLE: United Iron Works.
TOLEDO: Moreton Truck & Storage Co.
WASHINGTON: Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

transmitted by 800 and then divide by the speed of the belt in feet per minute. The result will be the width of the belt in inches. Where the belt is to be a "doublt belt" use the figure 500 instead of 800, given above. Otherwise the method of computing is the same.

2. Multiply the diameter of the driving pulley (in feet) by 3.1416. Then, multiply that by the revolutions per minute of the driving pulley. The result is the speed of the belt in feet per minute, which must be used in (1) to compute the width of the belt.

3. Never use a pulley that is too small, either as a driving or driven pulley. Large pulleys are best because there is less danger of slip where they are used; they are more efficient, and by use of large pulleys a narrower belt may be used. Of course, the peripheral speed of the driving and driven pulleys is the same because they are both used under the same belt, and a belt can run at only one speed at one instant.

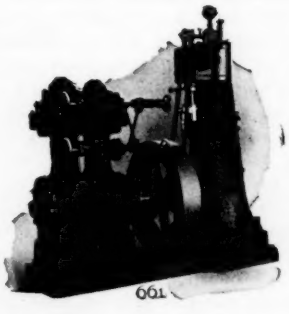
4. If the distance between shaft centers is great, use large pulleys. You can then use a narrow, inexpensive belt, and the drive will be more efficient than where small pulleys and a heavy belt are used. If the distance between centers is small, it may be necessary to use an idler, especially if one pulley is small and the other very large. By using an idler it is possible to bring the driving and driven pulleys very close together and thus save the cost of long belts, save space, and sometimes increase efficiency.

5. If the drive is horizontal, always run the "pulling side" on the bottom and the "slack" side on top. The same rule holds where the drive slants. Drives of this kind may be run fairly slack without trouble if the drive is designed correctly and if the belt is properly cared for. But where the belt is vertical, it makes no difference which side is the pulling side and the belt must be run tight enough so that it will surely come in contact with the lower pulley.

Sometimes, as in the case of horizontal belts, it is a good plan to use an idler in connection with vertical drives.

6. What is the value of space? Sometimes this question alone is enough to decide for you whether or not the drive will be long or short. Where space is valuable it is a good plan to bring the driving and driven pulleys as close together as possible. Personally, I prefer the short drive with pulley centers close together and with a good slack belt, made so either naturally or by the aid of a well-placed idler.

WATCH PAGE 48 FOR BARGAINS



Looking for Greater Profits

MECHANICAL REFRIGERATION Is The Answer. Your Provision store can be made to produce greater profits by the use of **Mechanical Refrigeration.** Others have demonstrated this fact by actual experience. Why not You?

In the first place, select the best Machine that money will buy—a Machine that is simple — durable — efficient—a YORK.

May we send you particulars as to how we can serve you best—at all times.

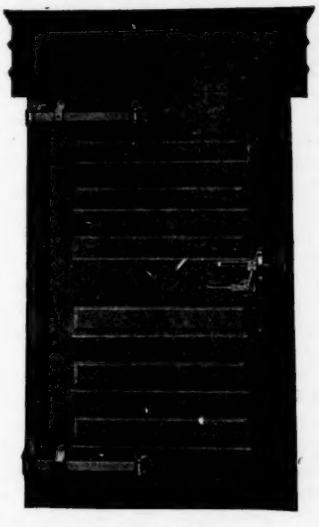
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Formerly
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MEAT TRADE IN AUSTRALIA.

(Continued from page 16.)

trict, are located throughout the entire length of the eastern coast of both islands. The supplies of sheep and cattle for these meat works are usually obtained in the territory contiguous to the meat works located in that district.

By arrangement, refrigerator steamships call at the various New Zealand ports where meat works are located to take on consignments of frozen meat, tallow, skins, etc., direct for British or European markets. From this it will be readily seen that railroad haulage does not enter to a large extent into the marketing of fat livestock or the shipment of meat in New Zealand.

Location of Meat-Export Works.

In Australia practically all of the meat-export works are located in the eastern and southeastern coastal regions. The principal slaughtering and shipping points are as follows: Adelaide, South Australia, exporting frozen lamb, mutton and small amounts of beef and canned meats; Melbourne, Victoria, exporting frozen lamb, mutton and some beef and canned meats; Sydney and Newcastle, New South Wales, exporting frozen lamb, mutton and beef, canned meats and meat extracts. More sheep are slaughtered at or near Sydney and Newcastle, and more frozen mutton is exported through these ports, than from any other single State in Australia.

Meat-export works in Queensland are located at or near the ports of Brisbane, Gladstone, Rockhampton, Bowen and Townsville, and they supply more than one-half of the frozen beef exported from Australia. In addition, Queensland exports through these same ports considerable quantities of frozen mutton, canned meats, meat extracts and tallow.

In New Zealand, with the exception of five or six meat export works in the western part of North Island, all of the establishments for slaughtering and freezing meat for export are scattered along the east coast of both islands, extending from the northern to the southern extremities. The principal ports of export are Auckland, Gisborne, Napier, Wellington, Wanganui, and Waitara in North Island, and Nelson, Picton, Lyttleton, Timaru, Omaru, Dunedin, and Bluff in South Island.

Type of Meat Export Works.

In general, slaughtering departments of Australian and New Zealand meat export works are confined to buildings of one or two stories in height. Slaughtering rooms as a rule are arranged with sufficient handing space either in the room itself or in a well-ventilated room close by where freshly dressed carcasses of sheep and cattle are allowed to hang on rails for several hours for the purpose of cooling at atmospheric temperature. This space for cooling carcasses usually adjoins the freezing compartments in order that the carcasses when sufficiently cooled can be conveyed directly into the freezing rooms.

The freezing and storage chambers are arranged along the general lines usual in such structures, being ordinarily divided into several large compartments, usually two stories in height, with freezing chambers above and compartments below for the storage of solidly frozen carcasses while awaiting shipment Refrigerator capacity is usually provided to store from twenty to thirty days' slaughtering output.

In Australia, owing largely to the tropical and subtropical climate, the buildings used for meat works are as much as possible left open on the sides to permit free circulation of air.

These buildings are usually constructed with a framework of wood, with sides and roof covered with corrugated sheet iron. That part of the works, however, used for refrigerator purposes is usually constructed of wood or brick. Floors of slaughtering compartments are largely constructed of cement, asphalt, brick, or native hardwood.

To secure an adequate supply of potable water for use at meat works seems to be a serious problem at many of the Australian works visited, as certain parts of Australia are deficient in natural watercourses and subterranean water can be reached only at great depths in some localities.

In New Zealand the better meat works are constructed of brick, a few of concrete, and others of wood. However, corrugated sheet iron is quite generally used for inclosing the sides of meat works buildings and is used almost wholly for roofing purposes. Slaughtering floors are constructed of cement, asphalt, or brick. Louvier windows to provide ample ventilation are provided in slaughtering rooms and in rooms used for the atmospheric cooling of fresh carcasses. New Zealand is bountifully supplied with clean, wholesome water, so that all meat works are excellently provided for in this respect.

(To be continued.)

CO-OPERATIVE FARMERS' MEAT PLANTS.

(Concluded from page 17.)

ment inspection slaughtered 82,303 hogs and 2,214 cattle.

These figures indicate that the small plants thus far established at interior points have not been able to divert a large number of hogs from the large central markets. Furthermore, during certain seasons, many of these plants buy more or less hogs on special orders at the large stock yards in order to obtain the number and the grade of hogs required for this trade. Some of the smaller companies state that they can sell a large part of their product to the large packers more advantageously than elsewhere.

Altogether it is manifest that prospective investors should look carefully into the factors which seem to limit the field of these smaller plants. In this way certain mistakes may be avoided and valuable information obtained which will aid in the development of these organizations along wise and safe lines. One or two co-operative companies already have been organized and at least one is in operation. It is suggested that communities contemplating similar enterprises avail themselves of the experience of this pioneer in the field before proceeding along untried lines.

Marketing Products Is a Vital Factor.

It is not to be taken for granted that the products of a meat packing plant always may be marketed quickly, easily, and at satisfactory prices. Competition in this field remains keen, and the location of satisfactory markets, together with the devising of effective marketing methods, should receive early attention. The selling branch of such an enterprise is quite as important as any other.

The more successful packing enterprises have developed gradually, having started on a relatively small scale, and experience has not shown that new undertakings of this sort can be begun successfully in as large a way as is planned for some of those which are now under consideration.

Packing plants, especially those which it is proposed to handle upon a co-operative basis should be under competent, thoroughly experienced management. Men known to be well qualified to fill positions of this sort are not numerous and generally command relatively high salaries.

The amount of capital required to establish and operate successfully a packing business of this kind is considerable, especially in the case of a new concern establishing a trade for its products. It is believed that the size of the investment required for this purpose often is underestimated, and this seems to have been one of the causes contributing to the failure of several packing houses. The ability to obtain credit sufficient for operating purposes is of great importance and should receive very careful consideration before the establishment of a plant is undertaken.

Begin With a Shippers' Organization.

Authorities on co-operative organization agree that the more simple the processes involved the more certain is the success of a co-operative scheme. As a conservative measure calculated to prepare the way and feel out the possibilities of a community as a field for co-operative packing, it is believed that a simple object and form of organization—such as the car lot live stock shippers' associations that have proved so successful—are well adapted to the needs of the livestock farmers in many of the localities in which co-operative packing plants are being seriously considered.

The first thing to ascertain is whether the farmers of a community will be able and willing to adjust themselves to the simple requirements of an association for shipping stock together in car load lots to be sold at the large markets. Until such a demonstration has been satisfactorily made it would seem advisable to defer the matter to organizing a complicated undertaking in the packing business. In any case, the careful observance of the precautions herein enumerated can not be too strongly urged.

FERTILIZERS IN SPAIN.

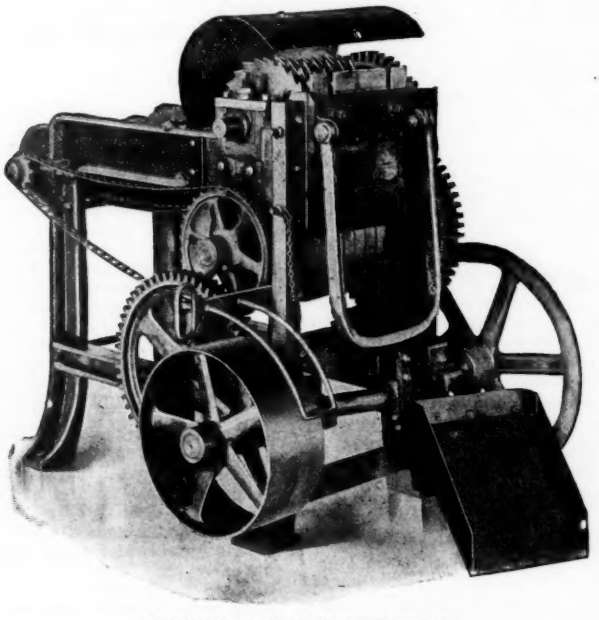
Madrid periodicals, dealing with agricultural questions, have pointed out, during the past fortnight, that there is need of fertilizers in Spain, says Consul Robertson Honey, Madrid, in Commerce Reports. It is believed that there is market for American fertilizers in this district. Prices c. i. f. are the most attractive and business will probably not ensue if terms are f. o. b.—the Madrid merchant is accustomed to 90 days in his dealings with exporters. American exporters should communicate with any or all of the houses on the list obtainable from the Bureau of Foreign and Domestic Commerce—refer to File No. 64,428.

Subscribe for The National Provisioner, $3 a year, and keep in touch with trade development and markets.

FOR PURCHASING DEPARTMENTS

CHAMPION FAT CUTTING MACHINE.

The right sort of a fat cutter is an important thing in a meat plant, for on its economical and successful operation the difference between profit and loss often depends. The John B. Adt Company of Baltimore, Md., believe that in their "Champion" fat cutter they have such a machine. They say that it supplies a long-felt want for a machine that will cut large quantities of fat and refuse fatty matter, from slaughter and packing-houses with the minimum cost of labor and power. This machine is especially recommended for cutting the fatty substance used in the manufacture of lard and tallow into small pieces, suitable for the rendering tanks. The uniformity of its work reduces the crackling cake at least six per cent., which is a corresponding gain in clear fat.



"CHAMPION" FAT CUTTING MACHINE.

The machine consists of a strong iron frame work, supporting a cutting device of circular saws, meshing into a grooved drum; the saws and drum revolve toward one another. In connection with the drum is an endless iron feed apron, which receives the fat and carries it toward the saws, which in turn cut the fat into strips and feed it toward a reciprocating knife, cutting against a steel mouth piece. The feed is timed with the speed of the cutting knife to reduce the substance to uniform pieces of about one and one-half cubic inches. A scraper projecting from the frame and between the saws and drum frees them from any adhering fat. A suitable chute is furnished to receive the cut pieces of fat.

These machines are built in two sizes, with capacities of 3,600 lbs. and 6,000 lbs. per hour, requiring one and two horsepower, respectively, to operate. The John B. Adt Company, Baltimore, Md., are the sole manufacturers.

COST OF OPERATING MOTOR TRUCKS.

The work that is being done by the Federal Motor Truck Co., of Detroit, in obtaining positively correct figures on the cost of operating motor trucks in the packing and produce business is creating a great deal of interest. In Detroit, an analysis was made of the transportation of Hammond, Standish & Co., one of the big, well-known packing houses, who are using a large fleet of 1½-ton Federals. The investigation extended over a period of more than two months, and the results were interesting and profitable.

The system that has been perfected by the Federal Traffic Engineering Department is quite simple, but very thorough and efficient. A recording tape machine attached to the dash of the truck registers every movement, and as this machine is sealed there is no chance of any human error entering into the cost figures obtained. These instruments record the mileage, time, etc., and the tapes are used in connection with daily service records.

The daily records and tapes are kept for a month, or any longer period that is desired, and are analyzed in detail. The cost of operating is thus obtained not merely for a few days, but for a long period. And that is what the packer wants to know—what the trucks are doing for months at a time, not merely a few days.

Nothing of this nature in the preparing of cost figures has ever been attempted before in the motor truck business, and the results obtained should interest every progressive packer. At the present time the Federal traffic engineer has recording tape machines on Federals of the Hickle Commission Co., St. Louis. These results and those from Hammond, Standish & Company, should be in the hands of every packer using trucks.

Mr. J. F. Bowman, who is director of sales of the Federal Motor Truck Co., said recently in an interview on this subject of costs: "With the figures we can now give the business man, not only in the packing industry, but in every other important line of business, and which we can positively assert are correct figures, the inefficiency of horse transportation can be easily checked up. We are the pioneers in this work of getting exact costs, and the interest we have created shows that if the economy of operating motor trucks were better known more packers would be using trucks than they are now.

"Recent sales to Swift & Company bring their fleet of Federals up to over sixty, and they are still buying more. That is conclusive proof that motor trucks are money-makers for packers. John Morrell & Co., Armour & Company, J. H. Belz Provision Co., Wm. Schluderberg & Sons, and scores of others who are among the biggest in this industry are Federalizing their transportation as quickly as possible in all branches.

"We will gladly send the figures we have obtained to anyone interested," concluded Mr. Bowman, "and we feel sure they can show that motor trucks are the logical transportation equipment for general efficiency and economy."

SUCCESSFUL BROKERS.

L. C. Doggett Co., Chicago brokers in cottonseed oil and products, vegetable oils, animal fats, etc., have made a distinguished success during the past year and have won a high place in their line. The new firm was established just about a year ago when Mr. L. C. Doggett, then vice-president of the N. K. Fairbank Co., with which he had been connected for thirty-eight years, resigned to go into business for himself, and during that short time have done an excellent business and fully established a permanent position in the trade. The new business grew so rapidly that in May last it was incorporated and Edward Jobbins, vice-president of the Wm. F. Jobbins Co. of Aurora, Ill., became vice-president of this brokerage business. He was already well known to the glycerine and chemical trades and had excellent and valuable connections therewith. The new corporation has a big asset in the business ability and reputations of these two men and the Chicago houses with whom they deal expect continuance of an exceptionally good initial year's work.

FATS AND LARD TRADE IN HOLLAND.

The turn-over in Laplata jus in the Netherlands during the first four months of 1914 was rather important, according to Consul General Listoe. While the quotation for finest quality beef jus gradually decreased from $18.80 to $17.60 (some parcels on hand only brought $16.80), the manufacturers took advantage of these moderate prices and covered their requirements for a long time ahead. Later the market was dull, and even the unheard-of quotation of $16.20 could not cause any revival of business. During the last five years the average price has been $23.20 to $23.60.

Increased transactions took place in Laplata oleo at prices invariably about $0.80 higher than Laplata jus, yet somewhat below the value of the third qualities of North American oleo, in spite of the fact that the quality of Laplata oleo is superior.

During the first three months the trade in neutral lard was rather good; "choice" varied between $26.80 and $25.60. During the four following months prices declined to $24.40 and $24.

Chicago Section

And the next day it rained.

—

Snow in Escanaba in August sounds like Medicine Hat ain't such a much.

—

You may—eat sauerkraut and play pinochle and still be neutral. You might!

—

Speaking of rain—but what's the use of starting something you cannot finish.

—

Time! hollered the ump. as he bashed one of the pugs on the head with an alarm clock.

—

Probably in obedience to the "law of averages": "dry state"—"wet" rain. About balances.

—

One thing, anyhow, may truthfully be said of the packers: "They are some producers."

—

If things ain't breaking just right for you, turn a little psychology loose on 'em—thassall!

—

A whole lot of doubters are beginning to kindathink Noah and his ark was no josh after all.

—

Hi soy! Hit's not the koff wot carries you hoff, hit's the koffin they carries you hoffin, bli-me!

—

Moving him out to where the tall weeds grow for a while somethimes helps make him a better policeman.

—

He is now referred to as the Jauirs person. That's better than being alluded to as "that creature," anyhow.

—

The summer fur fad broke in just about at the right time. Not nearly so idiotic, it has proven, as it seemed.

—

Anyhow chillblains will take the place of hay fever this year, for which h. f. victims may be truly thankful.

—

If the people in some of the inland towns were to suck as hard as they blow they would have a seaside resort in no time.

The time is fast approaching when these United States will look extremely good to some of these now dissatisfied ginks across the pond.

—

If there is anything laying around loose much cheaper than hog products as per board of trade quotations, better get a tracer out after it.

—

Swift and Company's sales of fresh beef in Chicago for the week ending Saturday, August 14, averaged, for domestic beef, 11.32 cents per pound.

—

The real menace to the German army lies in its getting too far away from home in too many directions. It would seem so to the man up a tree.

—

If you want to look and act like a patent medicine fakir drink grape juice unfermented. Jevver study the outward appearance of Grape Juice Bill? Nuffsed!

—

They are both provoking, only one provoker is much older than the other: "Is it hot enough for yuh?" and "Is it wet enuff-feryuh?" You're forgiven when you make the obvious retort.

—

We remember Col. W. E. Skinner one time ree-marking: "There never was a drought wasn't finally broken up by rain." Better look up the Cunnel and find out if that dope will work on the reverse.

—

Just so long as the world's conquest thing is confined in and to Europe we should worry. What has become of Hobson's yaller peril, and Lewis' free-for-all, to enter which we are invited, according to James Ham?

—

Patrick Cudahy, the real provision expert, if not wizard, may be excused if he laughs right out loud in meeting every time he thinks of the way he has put it over persistently for some time past and made a bale of money.

—

The British and French governments were strong in the horse market last week. Representatives are crack judges of horseflesh and are paying the price. Ellsworth-McNair Company have handled a big bunch of horses for army uses.

—

Wm. G. Fried, of Fried & Reinemann, packers, Pittsburgh, was a visitor in Chicago during the week. Mr. Fried and Mr. Reinemann are to be congratulated on the success they have attained in the past 20 years, to achieve which both of them will tell you meant hard work and lots of it.

The Chicago Live Stock Exchange is making every effort to induce Dr. Melvin, chief of B. A. I. to permit the opening of the yards as an unrestricted market for "feeding" stock. "Feeder" buyers are clamoring for relief from existing quarantine at Chicago. The corn belt has unlimited feed which can best be used now.

—

R. D. Mason, recently appointed thirst censor for Mason City, Iowa, issues the following manifesto: "One barrel or three cases of beer and one gallon of whiskey, is as much as any one man should have in a month without a physician's prescription." Spread out through the month the dose is modest and lady-like, productive of no unseemly conduct in the well-balanced individual. The dose, however, as a straightaway proposition, would make a fairly respectable souse.

—

W. L. Gregson refers to the provision situation in a letter to The National Provisioner as follows: Quietness generally has been the week's controlling influence on future provisions. Mess pork has shown a little more stability and lard particularly has at no time been under selling pressure. Ribs for October have been marketed rather freely. Domestic distributive trade is better for both lard and meats; stocks now all over the west should commence to show healthy decreases and on this account any decided improvement in either domestic or foreign demand for the meats and lard will find the market very sensitive and especially the low priced lard.

—

W. G. Press & Co. say of the provision market: About all that can be said in favor of the provision futures at the present low prices is there may be a better feeling during the coming domestic fall trade, which is usually good. If the wet weather continues, an early frost would damage the corn crop and we could expect to see a great many light hogs forced to market and we would have to revise our ideas on the far-away futures. The early forcing of light hogs to market would be a sacrificing of the big run of hogs during the late packing season. The fresh pork trade is fair. The unfavorable season has had a depressing effect on smoked meats. Unfavorable weather for hams has stimulated the fresh pork trade. The stocks of hog products in Liverpool on August 1 with comparison, are as follows: Bacon, boxes, 35,298, against 11,743 one year ago; hams in boxes, 12,714, against 1,989; shoulders, 6,547, against 509; lard, prime steam western, in tierces, 12,649, against 5,443; imported pure refined lard in tierces, firkins or other packages, tons, 2,815, against 1,636; compound, in tons, 198, against 124.

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Counselor at Law
320 BROADWAY, NEW YORK
Counsel to
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WATCH PAGE 48 FOR BARGAINS

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Aug. 9	22,966	1,290	23,935	12,902
Tuesday, Aug. 10	4,273	1,655	7,794	15,042
Wednesday, Aug. 11	15,806	1,622	16,993	16,568
Thursday, Aug. 12	3,357	972	11,286	17,195
Friday, Aug. 13	1,088	208	14,194	7,792
Saturday, Aug. 14	285	44	12,336	2,169
Total last week	47,775	5,791	86,538	71,668
Previous week	39,161	6,094	125,449	71,545
Cor. week, 1914	38,433	6,143	106,907	111,781
Cor. week, 1913	47,487	5,208	156,321	119,152

SHIPMENTS.

Monday, Aug. 9	3,552	21	4,347	368
Tuesday, Aug. 10	1,350	176	2,275	650
Wednesday, Aug. 11	3,068	...	3,127	...
Thursday, Aug. 12	1,799	...	1,674	188
Friday, Aug. 13	823	...	2,376	...
Saturday, Aug. 14	70	...	2,316	...
Total last week	11,262	197	16,115	1,206
Previous week	9,368	162	25,082	1,600
Cor. week, 1914	12,590	418	18,285	11,963
Cor. week, 1913	16,683	223	35,158	30,056

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Aug. 14, 1915	1,260,179	4,601,272	1,970,410
Same period, 1914	1,353,752	4,633,702	3,017,678

Combined receipts of hogs at eleven points:

Week ending Aug. 14, 1915	349,000
Previous week	383,000
Cor. week, 1914	404,000
Cor. week, 1913	455,000
Total year to date	16,724,000
Same period, 1914	14,474,000
Same period, 1913	15,349,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Aug. 14, 1915	131,700	252,200	201,500
Week ago	112,200	266,900	188,800
Year ago	114,800	255,200	220,500
Two years ago	160,500	366,600	231,300

Combined receipts at six markets for 1915 to August 14, and same period a year ago:

	1915.	1914.
Cattle	3,661,000	3,490,000
Hogs	12,022,000	10,283,000
Sheep	5,389,000	6,664,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Aug. 14, 1915:	
Armour & Co.	10,000
Swift & Co.	7,300
S. & S. Co.	6,300
Morris & Co.	6,600
Hammond Co.	5,000
Western P. Co.	5,400
Anglo-American	7,900
Independent P. Co.	4,600
Boyd-Lunham	4,500
Roberts & Oake	2,800
Brennan P. Co.	4,100
Miller & Hart	2,600
Others	6,000
Totals	73,100
Previous week	105,200
Cor. week, 1914	87,900
Cor. week, 1913	117,400
Total, 1915	4,267,900
Total, 1914	3,221,900

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week	$9.10	$6.90	$6.20	$8.85
Previous week	9.25	6.85	6.70	9.05
Cor. week, 1914	9.20	9.40	5.80	8.45
Cor. week, 1913	8.15	8.35	4.30	7.20
Cor. week, 1912	8.40	8.15	3.95	6.95
Cor. week, 1911	7.15	7.37	3.60	6.50

CATTLE.

Steers, good to choice	$7.45@10.40
Yearlings, good to choice	7.50@10.20
Inferior heifers	5.00@ 6.25
Good to choice heifers	6.50@ 8.50
Good to choice cows	5.70@ 7.30
Cutters	3.75@ 4.85
Canners	3.00@ 4.25
Butcher bulls	5.50@ 7.00
Bolognas	5.25@ 6.00
Good to choice veal calves	10.00@11.75
Heavy calves	7.50@ 8.50

HOGS.

Prime light butchers	$7.40@7.75
Fair to fancy light	7.55@7.82½
Prime med. weight butchers, 240-270 lbs.	7.00@7.50
Prime heavy butchers, 270-310 lbs.	6.85@7.25
Heavy and mixed packing	6.50@7.15
Heavy packing	6.15@6.50
Pigs, fair to good	6.15@7.60
*Stags	5.60@6.00

*All stags subject to 80 lbs. dockage.

SHEEP.

Native ewes, fair to good	$5.25@6.00
Western ewes	5.50@6.00
Yearlings	6.25@7.00
Wethers, fair to choice	5.50@6.25
Native lambs	8.25@8.75
Western lambs	8.50@8.95
Bucks	3.50@5.25

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, AUGUST 14, 1915.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
September	$14.02½	$14.10	$13.90	‡$13.95
October	14.15	14.15	14.05	‡14.05
LARD—(Per 100 lbs.)—				
September	8.10	8.10	8.00	†8.00
October	8.17½	8.17½	8.05	‡8.07½
January	8.35	8.35	8.30	†8.35
RIBS—(Boxed, 25c. more than loose)—				
September	8.87½	8.87½	8.82½	†8.85
October	8.90	8.90	8.87½	‡8.90

MONDAY, AUGUST 16, 1915.

PORK—(Per bbl.)—				
September	13.95	14.02½	13.75	‡13.75
October	14.02½	14.15	13.87½	‡13.90
LARD—(Per 100 lbs.)—				
September	7.97½	8.00	7.92½	‡7.92½
October	8.02½	8.07½	8.00	8.00
January	8.32½	8.37½	8.30	†8.35
RIBS—(Boxed, 25c. more than loose)—				
September	8.85	8.85	8.70	8.70
October	8.85	8.90	8.77½	8.77½

TUESDAY, AUGUST 17, 1915.

PORK—(Per bbl.)—				
September	13.70	13.70	13.45	13.52½
October	13.70	13.80	13.55	†13.60
LARD—(Per 100 lbs.)—				
September	7.85	7.87½	7.77½	‡7.80
October	7.95	7.97½	7.87½	‡7.87½
January	8.35	8.35	8.27½	†8.27½
RIBS—(Poxed, 25c. more than loose)—				
September	8.50	8.60	8.50	†8.57½
October	8.60	8.62½	8.57½	†8.62½

WEDNESDAY, AUGUST 18, 1915.

PORK—(Per bbl.)—				
September	13.52½	13.67½	13.52½	13.57½
October	13.65	13.85	13.65	13.70
LARD—(Per 100 lbs.)—				
September	7.80	7.95	7.80	‡7.95
October	7.87½	8.02½	7.87½	†8.02½
January	8.35	8.45	8.35	†8.45
RIBS—(Boxed, 25c. more than loose)—				
September	8.52½	8.70	8.52½	†8.65
October	8.62½	8.77½	8.62½	†8.72½

THURSDAY, AUGUST 19, 1915.

PORK—(Per bbl.)—				
September	13.50	13.77½	13.47½	13.77½
October	13.62½	13.90	13.62½	†13.90
LARD—(Per 100 lbs.)—				
September	7.92½	8.12½	7.92½	†8.12½
October	8.02½	8.22½	8.02½	†8.22½
January	8.52½	8.67½	8.52½	†8.65
RIBS—(Boxed, 25c. more than loose)—				
September	8.55	8.70	8.55	8.70
October	8.65	8.80	8.65	†8.80

FRIDAY, AUGUST 20, 1915.

PORK—(Per bbl.)—				
September	13.62½	13.87½	13.62½	†13.75
October	13.75	14.00	13.75	‡13.90
LARD—(Per 100 lbs.)—				
September	8.10	8.12½	8.02½	†8.05
October	8.15	8.22½	8.15	8.15
January	8.60	8.70	8.60	†8.70
RIBS—(Boxed, 25c. more than loose)—				
September	8.65	8.72½	8.65	†8.67½
October	8.82	8.82½	8.75	‡8.80

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast	@25
Native Sirloin Steaks	@28
Native Porterhouse Steaks	@35
Native Pot Roasts	@18
Rib Roasts from light cattle	@18
Beef Stew	@14
Boneless Corned Briskets, Native	@18
Corned Rumps, Native	@16
Corned Ribs	@12½
Corned Flanks	@12½
Round Steaks	@25
Round Roasts	@18
Shoulder Steaks	@20
Shoulder Roasts	@16
Shoulder Neck End, Trimmed	@12½
Rolled Roast	@18

Lamb.

Hind Quarters, fancy	@23
Fore Quarters, fancy	@18
Legs, fancy	@25
Stew	@14
Chops, shoulder, per lb.	@20
Chops, rib and loin, per lb.	@35
Chops, French, each	@15

Mutton.

Legs	@18
Stew	@12½
Shoulders	@16
Hind Quarters	@18
Fore Quarters	@14
Rib and Loin Chops	@25
Shoulder Chops	@18

Pork.

Pork Loins	@20
Pork Chops	@22
Pork Shoulders	@14
Pork Tenders	@35
Pork Butts	@15
Spare Ribs	@10
Hocks	@11
Pigs' Heads	@ 8
Leaf Lard	@12½

Veal.

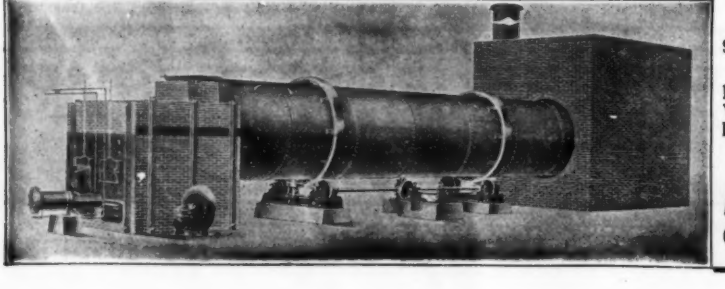
Hind Quarters	@22
Fore Quarters	@14
Legs	@22
Breasts	@16
Shoulders	@18
Cutlets	@35
Rib and Loin Chops	@25

Butchers' Offal.

Suet	@ 7
Tallow	@ 3½
Bones, per cwt.	@.75
Calfskins, 8 to 15 lbs.	@19
Calfskins, under 18 lbs. (deacons)	@ 65
Kips	@18

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers	13½@14
Good native steers	13 @13½
Native steers, medium	@12½
Heifers, good	12 @12½
Cows	10 @10½
Hind Quarters, choice	@16½
Fore Quarters, choice	@12

Beef Cuts.

Cow Chucks	@ 9
Steer Chucks	11 @11½
Boneless Chucks	@10½
Medium Plates	@ 8
Steer Plates	@ 8½
Cow rounds	10 @11
Steer Rounds	13½@14
Cow Loins	12 @13
Steer Loins, Heavy	@22
Beef Tenderloins, No. 1	@32
Beef Tenderloins, No. 2	22 @24
Strip Loins	@12
Sirloin Butts	@15
Shoulder Clods	@12
Rolls	@14½
Rump Butts	@12½
Trimmings	@ 9
Shank	@ 6½
Cow Ribs, Common, Light	10 @10½
Cow Ribs, Heavy	@12½
Steer Ribs, Light	@17
Steer Ribs, Heavy	@17
Loin Ends, steer, native	@19
Loin Ends, cow	@15
Hanging Tenderloins	@12
Flank Steak	@15½
Hind Shanks	@ 5½

Beef Offal.

Brains, per lb.	@ 6½
Hearts	@ 6
Tongues	@17
Sweetbreads	@18
Ox Tail, per lb.	@ 8½
Fresh Tripe, plain	@ 4½
Fresh Tripe, H. C.	@ 5½
Brains	@ 6
Kidneys, each	@ 4

Veal.

Heavy Carcass, Veal	@12½
Light Carcass	@16½
Good Carcass	@17½
Good Saddles	@20
Medium Racks	@12½
Good Racks	@15

Veal Offal.

Brains, each	@ 6½
Sweetbreads	@60
Calf Livers	@22
Heads, each	@25

Lambs.

Good Caul	@14
Round Dressed Lambs	@16
Saddles, Caul	@16
R. D. Lamb Racks	@13
Caul Lamb Racks	@12
R. D. Lamb Saddles	@18
Lamb Fries, per lb.	@20
Lamb Tongues, each	@ 4
Lamb Kidneys, each	@ 1½

Mutton.

Medium Sheep	@12
Good Sheep	@14
Medium Saddles	@14
Good Saddles	@16
Good Racks	@12
Medium Racks	@10
Mutton Legs	@15
Mutton Loins	@12
Mutton Stew	@ 8
Sheep Tongues, each	@ 2½
Sheep Heads, each	@10

Fresh Pork, Etc.

Dressed Hogs	11 @11½
Pork Loins	@17
Leaf Lard	@ 9
Tenderloins	@31
Spare Ribs	@ 7
Butts	@13
Hocks	@ 8½
Trimmings	@ 8½
Extra Lean Trimmings	@12
Tails	@ 7½
Snouts	@ 4
Pigs' Feet	@ 3½
Pigs' Heads	@ 6
Blade Bones	@ 9
Blade Meat	@ 9
Cheek Meat	@ 8
Hog livers, per lb.	@ 2½
Neck Bones	@ 3
Skinned Shoulders	@11½
Pork Hearts	@ 5½
Pork Kidneys, per lb.	@ 4
Pork Tongues	@12
Slip Bones	@ 5
Tail Bones	@ 5½
Brains	@ 3½
Backfat	@11
Hams	@14½
Calas	@11½
Bellies	@17
Shoulders	@11½

SAUSAGE.

Columbia Cloth Bologna	@ 9¾
Bologna, large, long, round, in casings	@ 9¾
Choice Bologna	@11½
Frankfurters	@12
Liver, with beef and pork	@ 9½
Tongue	@13½
Minced Sausage	@12¼
Luncheon Sausage, cloth paraffine	@12½
New England Sausage	@14½
Prepared Luncheon Sausage	@12
Special Compressed Sausage	@13½
Berliner Sausage	@12½
Oxford Butts in casings	@16
Polish Sausage	@12½
Garlic Sausage	@11
Country Smoked Sausage	@13¼
Farm Sausage	@13½
Pork Sausage, bulk or link	@11½
Pork Sausage, short link	@12
Boneless lean butts in casings	@21¼
Luncheon Roll	@12½
Delicatessen Loaf	@10
Jellied Roll	@18½

Summer Sausage.

Best Summer, H. C. (new)	—@—
German Salami (new)	@23
Italian Salami (new goods)	—@—
Holsteiner	@17½
Mettwurst	@15
Farmer	@20½

Sausage in Brine.

Bologna, kits	@ 1.35
Bologna, ⅛s@½s	2.20@ 8.25
Pork link, kits	@ 1.70
Pork links, ⅛s@½s	2.50@ 9.65
Polish sausage, kits	@ 1.80
Polish sausage, ⅛s@½s	2.60@ 9.85
Frankfurts, kits	@ 1.80
Frankfurts, ⅛s@½s	2.65@10.00
Blood Sausage, kits	@ 1.55
Blood Sausage, ⅛s@½s	2.20@ 8.00
Liver Sausage, kits	@ 1.35
Liver Sausage, ⅛s@½s	2.20@ 8.25
Head Cheese, kits	@ 1.55
Head Cheese, ⅛s@½s	2.20@ 8.25

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	$9.25
Pickled Plain Tripe, in 200-lb. barrels	8.75
Pickled H. C. Tripe, in 200-lb. barrels	11.25
Pickled Ox Lips, in 200-lb. barrels	20.00
Pickled Pigs' Snouts, in 200-lb. barrels	15.50
Sheep Tongues, Short Cut, barrels	40.00

CORNED, BOILED AND ROAST BEEF.

	Per doz.
No. 1, 2 doz. to case	$2.25
No. 2, 1 or 2 doz. to case	4.25
No. 6, 1 doz. to case	14.50
No. 14, ½ doz. to case	41.50

EXTRACT OF BEEF.

	Per doz.
2-oz. jars, 1 doz. in box	$2.60
4-oz. jars, 1 doz. in box	5.00
8-oz. jars, ½ doz. in box	9.50
16-oz. jars, ½ doz. in box	17.75

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	@23.00
Plate Beef	@22.00
Prime Mess Beef	@23.00
Mess Beef	@22.00
Beef Hams (220 lbs. to bbl.)	—@—
Rump Butts	@23.50
Mess Pork, old	—@—
Clear Fat Backs	@20.00
Family Back Pork	@23.50
Bean Pork	@15.00

LARD.

Pure leaf, kettle rendered, per lb., tcs.	@10¼
Pure lard	@ 9¼
Lard, substitute, tcs.	@ 8
Lard, compound	@ 7¾
Cooking oil, per gal., in barrels	@53
Cooks' and bakers' shortening tubs	@ 9¼

Barrels, ¼c. over tierces, half barrels, ½c. over tierces; tubs and pails, 10 to 80 lbs., ¼c. to 1c. over tierces.

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15½@22
Cartons, rolls or prints, 1 lb.	16½@23
Cartons, rolls or prints, 2@5 lbs.	16 @22½
Shortenings, 30@60 lb. tubs	12½@15½

DRY SALT MEATS.

(Boxed. Loose are ¼c. less.)

Clear Bellies, 14@16 avg.	@11
Clear Bellies, 18@20 avg.	@10¾
Rib Bellies, 20@25 avg.	@10⅝
Fat Backs, 10@12 avg.	@ 9
Fat Backs, 12@14 avg.	@ 9¼
Fat Backs, 14@16 avg.	@ 9½
Extra Short Clears	@10¼
Extra Short Ribs	@10¼
D. S. Loin Backs, 20@25 avg.	@10½
Butts	@ 7¼

Bacon meats, 1½c. more.

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@16¼
Hams, 16 lbs., avg.	@15½
Skinned Hams	@15½
Calas, 4@6 lbs., avg.	@10¾
Calas, 6@12 lbs., avg.	@ 9¾
New York Shoulders, 8@12 lbs., avg.	@11¾
Breakfast Bacon, fancy	@24½
Wide, 10@12 avg., and strip, 5@6 avg.	@15½
Wide, 6@8 avg., and strip, 3@4 avg.	@17
Rib Bacon, wide, 8@12, 4@6 avg.	@12
Dried Beef Sets	@21¾
Dried Beef Insides	@25½
Dried Beef Knuckles	@23
Dried Beef Outsides	@19½
Regular Boiled Hams	@22
Smoked Boiled Hams	@23
Boiled Calas	@17
Cooked Loin Rolls	@24
Cooked Rolled Shoulder	@17

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	@17
Export Rounds	@25
Middles, per set	@55
Beef bungs, per piece	@18
Beef weasands	@ 7
Beef bladders, medium	@55
Beef bladders, small, per doz.	@80
Hog casings, free of salt	@70
Hog middles, per set	@10
Hog bungs, export	@13
Hog bungs, large, mediums	@ 7½
Hog bungs, prime	@ 6
Hog bungs, narrow	@ 3
Imported wide sheep casings	@90
Imported medium wide sheep casings	@80
Imported medium sheep casings	@60
Hog stomachs, per piece	@ 4

FERTILIZERS.

Dried blood, per unit	2.37½@ 2.40
Hoof meal, per unit	2.30 @ 2.32½
Concentrated tankage, ground	2.00 @ 2.15
Ground tankage, 12%	@2.30 and 10c.
Ground tankage, 11%	2.27½@2.30 and 10c.
Ground tankage, 9 and 20%	@2.20 and 10c.
Crushed tankage, 9 and 20%	@2.10 and 10c.
Ground tankage, 6½ and 30%	@18.00
Ground raw bone, per ton	25.50@26.00
Ground steam bone, per ton	21.00@22.00

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	130.00@150.00
Hoofs, black, per ton	22.00@ 24.00
Hoofs, striped, per ton	25.00@ 28.00
Hoofs, white, per ton	33.00@ 35.00
Flat shin bones, 40 lbs. ave., per ton	68.00@ 70.00
Round shin bones, 38-40 lbs. av., per ton	70.00@ 75.00
Round shin bones, 50-52 lbs. av., per ton	75.00@ 85.00
Long thigh bones, 90-95 lbs. av., per ton	80.00@ 90.00
Skulls, jaws and knuckles, per ton	28.00@ 28.50

LARD.

Prime steam, cash	@ 7.87½
Prime steam, loose	@ 7.55
Leaf	@ 7.75
Compound	6¾ @ 7
Neutral lard	9⅜@ 9⅝

STEARINES.

Prime oleo	10 @10¼
Tallow	nom— 7½
Grease, yellow	5¼@ 5⅜
Grease, A white	6¼@ 6⅜

OILS.

Oleo oil, extra	9½@ 9¾
Oleo oil, No. 2	9 @ 9¼
Oleo stock	7½@ 8¼
Neatsfoot oil, pure, bbls.	85 @70
Acidless tallow oils, bbls.	62 @64
Corn oil, loose	4.95@5.00

TALLOWS.

Edible	6¾@ 7
Prime city	6⅝@ 6¾
Prime country	6¼@ 6½
Packers' prime	6¼@ 6½
Packers' No. 1	6 @ 6¼
Packers' No. 2	4¼@ 4¾

GREASES.

White, choice	6 @ 6¼
White, "A"	5¾@ 5⅞
White, "B"	5⅜@ 5⅝
Bone	5⅜@ 5½
Crackling	5½@ 5¾
House	4⅝@ 4⅞
Yellow	5 @ 5⅛
Brown	4 @ 4¼
Glue Stock	5 @ 5⅜
Garbage grease	nom@ 4
Glycerine, C. P.	@24
Glycerine, dynamite	@23
Glycerine, crude soap	15½@16
Glycerine, candle	16 @17

COTTONSEED OILS.

P. S. Y., loose	@41
P. S. Y., soap grade	@40
Soap stock, bbls., concen., 62@65% f. a.	2½@ 2⅝
Soap stock, loose, reg., 50% r. f. a.	@1.30

COOPERAGE.

Ash pork barrels, black iron hoops	@75
Oak pork barrels, black iron hoops	85 @87½
Ash pork barrels, galv. iron hoops	95 @1.00
Red oak lard tierces	1.02½@1.05
White oak lard tierces	1.07½@1.10
White oak ham curing tierces, galv. iron hoops	1.40 @1.45

Prices f. o. b. Chicago.

CURING MATERIALS.

Refined saltpetre	17 @17½
Boracic acid, crystal to powdered	8¾@ 9¼
Borax	4¾@ 5¾
Sugar—	
White, clarified	@ 5¾
Plantation, granulated	@ 6¾
Yellow, clarified	@ 5¾
Salt—	
Ashton, in bags, 224 lbs.	$2.25
Ashton, car lots	2.00
English packing, in bags, 224 lbs.	1.45
English packing, car lots	1.25
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Casing salt, bbls., 280 lbs., 2x@3x	1.40

Retail Section

THE BIG CONVENTION.

Reports from the San Francisco meeting of the United Master Butchers continue to dilate on the great success of the gathering. The Butchers' Day at the exposition was a big time for everyone. The day started, it was Wednesday, with a parade in the early morning. While "Mamma and the Girls" didn't joint Father in the march, they did a lot of cheering for him from the side lines.

Numerically, the parade was probably the largest of the exposition year. While many rode in the decorated vehicles, hundreds of others marched gaily along, clad in spotless white, the emblem of the butchers' trade, and waving aloft brightly colored pennants. There were numerous bands to furnish music and a drum corps beat in unison with the marchers.

The parade was headed by Chief of Police White and a squadron of mounted police, with Miss Blanche Payson, the giant exposition copette, mounted on a prancing steed, occupying a place of honor. Then came Grand Marshal Henry Levy and his fifty aides, the first of the bands, the visiting delegates to the convention of the United Master Butchers of America, and city and exposition officials. The out-of-town delegation, with floats, came in the second section. Santa Clara, Sacramento, Contra Costa, San Joaquin and Alameda counties had large delegations in line. San Francisco butchers, in white aprons and coats came in the third division. More than 100 decorated automobiles and wagons, all entered the contest for three loving cups, were in the fourth division. This division also included more than a dozen floats. Among these, one drawn by six gray horses, bore the Goddess of Liberty and seventy-five pretty young attendants. Among the feature floats in the last division was a moving free lunch stand, from which hot frankfurters were distributed.

Arrived at the exposition, special exercises, speeches of welcome and response, etc., were held at which Robert H. Weiss, chairman of the San Francisco committee, and D. O. Lively, representative of the exposition, were the principal speakers. A Shapiro, San Francisco, was the presiding officer. Then came an afternoon and evening of dancing, racing and athletics, which amused as large a crowd as has been seen at the big show since its opening. The United Butchers' Day will be remembered long, up and down the coast.

The convention concluded its serious sessions by selecting Omaha out of a number of rival cities for the meeting place in 1916 and then chose these new officers: President, Arthur S. Pickering, Cleveland, O.; first vice-president, Charles Grismer, Brooklyn, N. Y.; second vice-president, James Gallagher, St. Louis, Mo.; third vice-president, Robert Weiss, San Francisco, Cal.; fourth vice-president, Fred Herold, Chicago, Ill.; secretary, John A. Kotal, Chicago, Ill.; financial secretary, Emil Priebe, Milwaukee, Wis.; treasurer, O. E. Jahrsdorfer, Brooklyn, N. Y.; inside guard, Axel Meyer, Omaha, Neb.; outside guard, A. Shapiro, San Francisco, Cal.; sergeant-at-arms, John Lichtscheidt, St. Paul, Minn.; trustees, Albert Dunn, of St. Louis, Mo.; J. Stockinger, of Milwaukee, Wis.; and John Bowen, Minneapolis, Minn.

NEW FLY LAW PUZZLES MEAT MEN.

Five Reading (Pa.) meat dealers, puzzled by the requirements of the new Pennsylvania meat law, were called before the city council, sitting as a board of health, at a special meeting recently. They were charged by Dr. C. P. Henry, city health officer, and Dr. George R. Fetherolf, milk and food inspector, with violations of the rules calling for the protection from flies of meats exposed for sale.

One, who served as spokesman, said that they covered the meat with netting, similar in mesh to mosquito netting, and were furthermore using fly chasers. The latter are used by hand and not by motor. The officials say the nets should be spread on frames of some kind, so that the mesh does not lie directly on the meat. Flies on the netting can contaminate the meat or other food products underneath, if the netting is lying on the meat and in direct contact with it.

"Why don't you use fans?" one of the councilmen said. "The air makes the meat black," was the answer. Meat exposed at any time to the air begins to get darker in color and using fans makes it get black quicker. People don't want it when it isn't a fresh, bright red.

"Why don't the officers come on a Saturday or a Tuesday?" was a query from the butchers. All of them were brought in for failing to protect meat at stands in the public market near Fourth and Penn streets. "There are very few butchers coming in on Thursday. If you make us conform to the ordinance, you ought to take the others in, too."

The men were advised to get frames or some devices to enable them to keep flies off the meat, to conform to the rules. This is a State law, not a local regulation. They were told the next time they come in under this charge they will be heavily fined.

GETTING RID OF A GROUCH.

Wouldn't it be a great stunt if we could all have somebody to tote around with us to unload grouches on? I think that's the best idea I've ever had, and I've had some peaches in my time, says The Stroller in The Grocery World.

Everybody has to unload grouches some time. You can't keep 'em corked up—if you try to they'll bust you wide open. It's best to let 'em out, and the only way you can let 'em out is to unload 'em on somebody, and that ain't fair, as a rule, for nine times out of ten it's somebody that ain't to blame.

Last Saturday I went into my boss's office and got a quick smack in the face that made me see stars for a minute. He lit into me something fierce about some little thing I hadn't put into an order—didn't amount to a hill of beans. I started to yell back and in two seconds we'd have had a regular cat fight, when all of a sudden it came to me, "Oh, what's the use of your getting all het up, Hector?"

So I walked out and into a bookkeeper that sit there grinning to split his ears. I was some warm, for all the gas hadn't escaped yet, and was just about to light into him, when he told me:

"Mustn't mind the boss this morning. His car got on fire yesterday and he didn't have any insurance on it."

I felt like going back and telling him I didn't set his blamed car on fire. But, oh, what was the use again?

What the boss ought to have is somebody with a thick hide to sit around and take all his cussings. If it was somebody's job he wouldn't give a ding, and the old man would get his relief just the same.

Not long ago I got another cussing out from a customer that was simply boiling over at a break our office had made over a credit. I ain't the office, you know, and I didn't make the break, but I was there from the house and I was the only one he could light into. He lit, too, and I lit back and just before the blood come I had sense enough to get out.

Just as I was going out the door I happened to step on a fool dog that was loafing about the place and came darned near falling down and cracking my wooden nut. As it was, I tied my liver in a knot trying to hold up.

I'll be sorry till I die at the things I said to that beast. It's a wonder he didn't chew me. I suppose he was afraid of getting ptomaine poisoning. But, anyway, I walked away after that, all cooled off and feeling fine. I don't know what the dog did—maybe he took it out on some cat. I hope he did, if it would have given him as much relief as it gave me.

Now, I say that both the customer and me ought to have had private secretaries or something that we could have spit out on without hurting anybody. I feel sorry about that dog. Maybe he was a big chief in his society. Anyway he saved my life, for if I'd have walked a mile without something to blow out on I'd have bust with apoplexy.

It's a funny thing about these grouches that have to be spit out. To get any relief you've got to spit 'em out on something alive. You can't do it on a stool or a chair or anything like that. Take it from me, there's a chance here for a new business.

I remember doing this thing—only once—on my wife. I got called down once at the office for something that wasn't my fault at all—not a blamed bit—and they said so afterward and tried to fix it up. I went home with everything turned sour inside of me and let it all out on my wife for some little, trifling thing she did. It was so blamed foolish and small I don't even remember what it was.

Well, after it was all over it come to me what a blamed yellow hound I was—doing a thing like that, and I went to her and told her so and settled a million dollars on her then and there to show her I was sorry.

That's the only time I ever did it on her, but I've done it on other things and other people. That dog was one. If I ever see him again I'm going to make it up to him—give him a paper of tacks or something.

All of us do it—it's pretty mean, ain't it? And it could all be fixed so nice if we could have somebody appointed to take it as a regular business. Because there's times when we have to let out—no doubt about that.—The Grocery World.

LOCAL AND PERSONAL.

H. M. Kershner's meat and grocery market at Hamburg, Ohio, has been destroyed by fire.

A new meat market has been opened in the First National Bank Building, Steubenville, Ohio, by M. Connor, Jr.

Polawski's meat market at Lorhville, Wis., has been destroyed by fire.

Thomas F. Davoren, for twenty years a meat dealer, died at his home, 1302 Hope street, Bristol, R. I. Mr. Davoren was born in Holliston, Mass., 64 years ago, and is survived by his widow and a daughter.

Frank L. Adler has sold his meat market on East State street, Fremont, Ohio, to Andrew Diehr.

Adolph Peterson has purchased the meat market in Centerbrook, Conn., formerly conducted by Elmer Bailey.

Glenn McCord's meat and grocery market at Rhodes, Iowa, has been purchased by Verne Mallicoat.

A petition of bankruptcy has been filed against Max Meyer, a butcher of Cedarhurst, N. Y.

The butcher shop of Ziedlik & Fried, on De Mers avenue, East Grand Forks, N. D., has been burglarized.

Alfred W. Berger, who has conducted a meat market on Summer street, North Adams, Mass., for the past fifteen years, was married last week to Miss Elizabeth Haitsch, of Philadelphia, Pa.

The Italian Co-operative Company have moved their market from Pond and Lafayette streets to 328 Lincoln avenue, Bristol, Pa.

Kraywitz & Co. have opened a new bakery, grocery and meat market at 201 LaGrange street, Seymour, Ind.

Morris Foreman, a retired butcher, died at his home, 600 West 163d street, New York City, N. Y., after a short illness.

The butchers of Wheeling, W. Va., held their annual picnic at Myer's Lake, Canton, Ohio, on Thursday, August 12.

The B. T. Tunt Company has engaged in the wholesale and retail meat business in Detroit, Mich., with a capital stock of $7,000.

John Bothe has succeeded to the meat business of the old firm of Dempsey & Bothe, in Hart, Mich.

R. H. Epperson has reopened a meat business in Freeport, Kan.

Furman A. Cook has purchased the Philip Meat Market, Scott City, Kan.

E. M. Dickinson and Bond Norman have purchased the West End Grocery and Meat Market at Mound City, Kan.

John Hefner has purchased the City Meat Market in Overbrook, Kan., from John Chamberlain.

David Lashell has disposed of his meat business in Utica, Kan., to Robert Briggs.

H. G. Hackney & Sons are adding a meat market to their grocery store in Chanute, Kan.

The Banner Meat Company, Davenport, Wash., is enlarging its plant and putting in a cold storage outfit.

Joe Burkenbine, who has been operating the J. C. Rooney shop for several years, has opened a shop of his own in Stites, Idaho.

Peterson & Son are reported purchasers of the meat business of Prosser & Dozier, in Hollywood, Cal.

B. Bolesworth has succeeded to the meat business of B. Bolesworth & Son, in Oakland, Cal.

Paul Knickerbocker, of Falls City, has engaged in the meat business at Verdon, Neb.

L. L. Yost, of Tobias, is to open in the meat business in Swanton, Neb.

F. W. Dick has purchased the meat market of A. H. Manning at Wauneta, Neb.

Etherton & Son have engaged in the meat business again at Trenton, Neb.

G. G. Robertson has engaged in the meat business at Lewellen, Neb.

Lee Jones has purchased the Pilger meat business, Brenna, Neb.

The City Meat Market, Fingal, N. D., has installed a line of groceries.

J. C. Muzzy has enlarged his meat and grocery store at Eighteenth and Waco streets, Wichita, Kan.

The meat market of Horton & Troutman, on West Fifth street, Caldwell, Kan., was entered by burglars, who stole several boxes of sausages. An attempt to break open the safe failed.

O. L. Collins has purchased the City Meat Market at Coweta, Okla., which has been conducted by C. E. Murphy for some time.

P. L. Lydia of Kirksville, Iowa, has purchased the meat and grocery business at Brashear, Iowa, formerly conducted by G. W. Allen.

The grocers and meat dealers of Piqua, Ohio, held a picnic at Fountain Park on Thursday, August 19.

H. H. Bruns will open a new meat and grocery market in Pekin, Ill.

J. H. Wilgus has sold his meat market on Capital avenue, Mt. Sterling, Ill., to F. M. Meyer.

A meat department will be added to the grocery store in Brandon, Iowa, conducted by C. H. Porter.

Emil F. Katz, a meat dealer of Wichita, Kan., has filed a petition in bankruptcy.

A voluntary petition in bankruptcy has been filed by George W. Kramer, a butcher of 422 Bank street, Cincinnati, Ohio.

Maxey Bros.'s meat market at Coates, Kan., has been destroyed by fire.

M. Goff's meat market in the Richie Building on West Main street, Turlock, Cal., has been destroyed by fire.

Joseph Kubat has purchased an interest in the meat market in Friend, Neb., owned by A. E. Rockel.

A meat market has been opened on Bolling avenue, Monticello, Ark., by Jas. L. Boon.

The retail butchers and grocers of Peoria, Ill., held a picnic on Wednesday, August 4, at Walnut Grove.

Jacob Graf, a butcher of 1730 East Eager street, Baltimore, Md., committed suicide.

William Blanchard, of Montpelier, Vt., has gone to Colchester, Vt., where he has purchased a meat market.

W. J. Speyer and H. C. Staples have opened a meat market at 4 Wales street, Rutland, Vt., under the name of the S. & S. Cash Market.

Kuehners meat market at Muncie, Ind., has been destroyed by fire.

A meat market will be opened at Church and Whiteworth streets, Thompsville, Conn., by Thomas J. Gibbons.

The Standard Market & Provision Company will open a new market at 1412-16 Cherry street, Toledo, Ohio, under the management of E. S. Gray.

The Metzger Meat and Grocery Co., Elmira, N. Y., has been incorporated with a capital stock of $10,000 by B. L. Newman, J. T. Smith and T. B. Metzger of Elmira.

A petition in bankruptcy has been filed by Emil F. Matz, a meat dealer of Wichita, Kansas.

Robert Ulrich's butcher shop at 397 William street, Buffalo, N. Y., has been damaged by fire.

Garson Goronkin, a retired butcher of Rochester, N. Y., has filed a petition in bankruptcy, showing liabilities as $5,824.41, and assets of $573.

Fire damaged the meat market of Angelo Cavallaro at 177 Oak street, New Haven, Conn., to the extent of $300.

The Palace Meat and Grocery Market has opened a new market in the L. C. Smith Building, Seattle, Wash.

Ed. Weitz has taken possession of the City Meat Market, Sharon, Pa., which has been operated for the past few months by E. Sweesy.

Joseph Meyer, a meat and provision dealer at Rockaway Park, N. Y., has filed a petition in bankruptcy.

Andrew Nelson has opened a meat market at Superior, Iowa.

Henry Jones has given up his meat market in Cady's Falls, Vt., on account of poor health.

Local Hebrews have started a co-operative grocery and meat market in the home of their rabbi, Joseph Zuckerman, in East street, New Milford, Conn.

A meat and grocery market has been opened on School street, Wallingford, Vt., by Joseph Raiche, of Danby, Vt.

Wm. Brought has succeeded to the meat business of Grey & Brought of Afton, Okla.

The meat market of Harry Tudor, of Waverly, Neb., has been destroyed by fire.

O. S. Dawson has purchased the meat business of Poland & Hackett, of Morrill, Neb.

Frank Interholzinger, proprietor of the South Side Meat Market, Sargent, Neb., has purchased the business of R. H. Pfrehm.

J. H. Carmody, of St. Paul, has become the owner of the meat business of John Saffer, in Ord, Neb.

J. H. Sauer is erecting a new meat market in Wyoming, Minn.

The Yale Market Co., of Yale, Mich., has been incorporated with a capital stock of $6,000 to handle live stock and fresh meats.

A. K. Foley is building an addition to his meat market in Lexington, Mich.

S. A. McNitt has opened a meat market in Gasnovia, Mich., and placed J. W. McCuhe in charge.

Berger & Gibbons, meat dealers of Washtuena, Wash., have added an automobile delivery.

Geo. E. Holbrook, of Spokane, has purchased the Harrington Meat Market, Harrington, Wash., from Mrs. Myrtle A. McMillan.

The meat market of Richards & Viau at Santa Ana, Cal., has been damaged by fire.

H. Rabinowitz has adopted the name of Exposition Grocery & Meat Market, at San Diego, Cal.

The Irwin Grocery & Meat Co., of North Yakima, Wash., has sustained a fire loss.

Louis Frimanslund, proprietor of the South Side Meat Market, Fargo, N. D., is to erect a building on Fourth street, South, between Front street and Fifth avenue.

W. A. Knott has sold out his meat market in Washington, Ia.

A stock of groceries has been added by the Live Stock Meat Produce Co., of Carrington, N. D.

Fire destroyed the butcher shop of Hughes & Quigley at 92-94 Beckwith avenue, Paterson, N. J.

The D. E. Nebergall Meat Company, Albany, Ore., to conduct a wholesale and retail meat business, has been incorporated with a capital stock of $25,000 by D. E. and J. L. Nebergall and R. O. Bushong.

The South Side Meat Market, Indianola, Iowa, will erect a new slaughterhouse

G. Dunn's meat market at Mount Calm, Texas, has been destroyed by fire.

A new meat market will be opened on Fresh Pond Road, near Woodbine street, Glendale, N. Y., by Fitter Bros., proprietors of a meat market at 550 Grand street, Brooklyn, N. Y.

The ice house and beef market of J. S. Pinson, at Ochlocknee, Ga., has been destroyed by fire.

The Atlas Butchers, Inc., Atlantic City, N. J., has been incorporated with a capital stock of $100,000.

The Salzman meat market has moved from Galena avenue, to new quarters in the Slothower Building on Hennepin avenue, Dixon, Ill.

The People's Cash Meat Market, Clintonville, Wis., has been incorporated with a capital stock of $2,000 by C. Rathke, A. Schoenike and W. H. Ellsbury.

Fire destroyed the Peters butcher shop at Waverly, Neb.

New York Section

Swift & Company's sales of beef in New York City for the week ending August 14 averaged as follows: Domestic beef, 13.21 cents per pound.

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Armour & Co.'s local office was entertaining H. A. Kamsler of the Chicago butterine department, and E. P. Hinds of the transportation department, this week.

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Donald McKenzie, of Swift & Co.'s construction department, Chicago, and H. B. Collins, of the Chicago produce sales department, were at the local offices of Swift & Co. this week.

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The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ended Saturday, August 14, 1915, by the New York City Department of Health: Meat—Manhattan, 1,903 lbs.; Brooklyn, 18,491 lbs.; The Bronx, 29 lbs.; Queens, 8 lbs.; total, 20,431 lbs. Fish—Manhattan, 2,122 lbs.; Brooklyn, 70 lbs.; total, 2,192 lbs. Poultry and game—Manhattan, 8,844 lbs.; Brooklyn, 5 lbs.; The Bronx, 15 lbs.; total, 8,864 lbs.

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This is vacation time indeed among local packing departments, as visits to them reveal the boys busy doubling up on the work while the other fellow loafs a few. Among those who went away this week are: Albert Adams, Armour & Co. provision department at Brook avenue, who is bungaloing at Rockaway; Arthur F. Barclay, the Armour & Co. credit man, who is feeding his woes to the breezes of Cape Cod; Milton Katz, Armour & Co. beef salesman at Tenth avenue plant, who is storing up fish stories at Watch Hill.

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The five borough Presidents who compose the Estimate Board's Committee on Markets has voted to recommend the establishment of municipal markets in New York City. The matter has been pending for weeks, and the decision is of vital interest to all food retailers, as the full Board is almost certain to adopt the recommendations. The full text of the report has not been made public.

SULZBERGER WILL FILED.

The will of Ferdinand Sulzberger, who was president of the packinghouse of Sulzberger & Sons Company at the time of his death at Lake Constance, Germany, on August 6, has been filed for probate. The petition recites that there is personal and real property in excess of $20,000. The widow, Mrs. Stella L. Sulzberger of 21 East 67th street, receives only her husband's personal and household effects as she has been amply provided for during the lifetime of the testator. A trust fund of $90,000 is set aside for the use of three sons, Nathan, Max J., and German F., and a nephew, Nathan Grabenheimer, who may provide from this fund for the care of a brother of the testator, Simon, and a son of the decedent, Simon. Regarding the latter, who resides in Sydney, Australia, the will recites that the decedent advanced him large sums of money, and adds:

"In no event shall he and his issue share in my estate except as above provided."

The residuary estate is bequeathed to the following children in equal shares: Nathan, Max J., German F., Arthur, Marion, Sheridan, Karl F., Mrs. Tilly Weinberg, Mrs. Bella Schrag, Mrs. Lilly Rothschild, and Miss Dulcie Sulzberger.

It is then recited in the instrument.

"I have made no specific provision for the distribution of any part of my estate either for charitable or eleemosynary purposes through no lack of interest, but rather because I have left instructions with the members of my family of my desires in that regard. I feel confident that in such respect they will faithfully and fully carry out my wishes."

FACTS ABOUT COTTONSEED MEAL.

(Continued from page 24.)

ever, to justify the use of the corn and cob meal, which cost more in proportion than the cottonseed meal, but as with human beings a mixed ration often proves more satisfactory than the use of a single concentrated food, and it is generally considered good practice to vary the ration with animals as much as possible.

The value and efficiency of a ration is often best determined by ascertaining the amount of food necessary to produce 100 pounds of gain. The calves fed on a ration of cottonseed meal, hulls and mixed hay consumed 179 pounds of cottonseed meal, 435 pounds of cottonseed hulls, and 315 pounds of mixed hay for each 100 pounds of gain. This must be regarded as a relatively low consumption of roughage and concentrates for the gain made, and is a good illustration of the satisfaction with which a ration of this kind can be used in the nutrition of young animals provided a rational amount of meal is fed with a properly correlated amount of roughage.

Some question has been raised from time to time as to the advisability of feeding meal to breeding animals. It is possible that its exclusive use for protracted periods might be objectionable. Certainly it would not be regarded as good practice to use it in this manner.

On the other hand, there is no question but that cottonseed meal can be used to the very best advantage and for indefinite periods of time as an element in the ration of breeding sires. It is, of course, best combined with crushed corn, bran, hay and silage. Probably not over three pounds should be fed per head per day. Dairy cows and other breeding animals may be fed as much as three to five pounds of cottonseed meal per head per day with a suitable combination of roughage, such as corn stover, hulls and silage will provide. This ration may be kept up indefinitely without impairing the vitality of the cows or interfering with their breeding with the utmost regularity.

Those who may have had disappointing results from the use of cottonseed meal with breeding animals will probably find on examination that they have charged this concentrate with producing a condition for which it is not to blame, or else they have fed it irrational amounts. Dry cows, as well as beef cattle, can be handled very economically during drought periods and through the winter season as well, on a ration of 2 to 3 pounds of cottonseed meal and the roughage which the average farmer should have in abundance.

In this connection it is well to remember that the silo is indispensable to the man who would handle either beef or dairy cattle with the greatest degree of efficiency and success, and if our farmer friends have not provided for the erection and utilization of such a structure during next fall and winter they have made a serious mistake, and one which they should proceed to correct as speedily as possible.

The silo is not a new invention and it has been so thoroughly and exhaustively tried out that its merits have been established beyond question. One should have a silo sufficiently large to afford from 25 to 40 pounds of silage per day for each head of livestock he expects to maintain. Calves will eat from 10 to 20 pounds; mature cows and long yearlings from 25 to 40.

A silo large enough to house the feed for 40 head of cattle need not cost over $350. A structure capable of holding 150 tons can be erected for this price. Various materials may be used, but we regard the concrete silo on metal lath, when properly constructed, a very satisfactory type. The monolithic silo can also be used to advantage. It is a little more difficult to construct, but if the stone and gravel can be obtained on the farm, and most of the labor provided from the corps of workers regularly maintained, a very cheap and especially efficient type of structure can be erected.

Since beef can be made cheaper on grass than in any other way, the silo offers the best means to carry stocker cattle through the winter and early spring to be finished on grass the next summer. Bermuda grass, the principal reliance for grazing in the South, does not start early in the spring, and therefore, a silo of good capacity is a very essential part of the equipment of a farm where cattle of this class are to be handled. In our experience it has been good practice to feed stocker cattle two pounds of cake or meal per head per day during the grazing season. This practice has been followed in many other sections where cattle are finished on grass.

It will also be found that cattle carried through the winter as stockers on a ration of cottonseed meal, silage and hulls, will come out in the spring, weighing from 100 to 200 pounds more than those which are allowed to pick up their living in stalk fields, and will make as rapid and uniform gains when placed on grass as those which have been allowed to partially starve or shrink in weight during the winter, and as a result have had their vitality impaired so that it takes them several months to recover from the effects of the bad treatment accorded them.

COMPLETE REVOLUTION In process of tallow, fat and lard rendering. No tankage produced. Most successfully introduced in Great Britain.

40 PLANTS INSTALLED WITHIN SIX MONTHS

Clean—Expeditious—Sanitary. Working cost absolute minimum. Director of British Company now in America, to negotiate sale of American patent granted December, 1914, or to consider other arrangements.

Interested parties communicate immediately with Dept. K., V. K. Co., 456 Fourth Ave., New York.

HEARN West Fourteenth St., New York.

NO MEATS GROCERIES LIQUORS BUT EVERYTHING IN DRY GOODS.

CLOSED ALL DAY SATURDAY DURING JULY AND AUGUST
As in past fifteen years

HIDE AND SKIN MARKETS.

(Concluded from page 30.)

are all sold up, and this cleaned-up state of the market is the main factor in giving the packers confidence.

Sales during the past week were 1,500 buffs at 20½c., all short haired, and 2,000 short haired extremes at 21c.

Boston.

The country market for domestic hides is quiet, with offerings light and few sales reported. Ohio extremes have been offered at 21½c., which is fully a half a cent lower than ten days ago; but some tanners are not bidding and are waiting for further drop. Buffs are offered at 20½@21c. The Southern market is quiet with a wide range of prices asked. Some dealers are still holding for the high prices obtained three weeks ago, while others who need cash are willing to let go at a slight decrease. Ordinary Southerns are quoted from 17@18¾c. for 25/60's. City slaughter hides up to 20c. asked. The calfskin market is stronger. No large sales are being made, one reason for which being the scarcity of stock at the gathering points. Tanners have shown more interest during the past two weeks, and several who have formerly depended on the foreign market have taken on some of the domestic skins. New England skins, 4@5 lbs., are held at $1.10; 5@7, $1.60; 7@9, $2.15@2.20; 9@12, $2.55@2.60. There are a few offerings of Scandinavian calf which are held firmly at asking prices.

New York.

DRY HIDES.—The week has been a quiet one. Sales moderate, amounting to about 25,000, consisting of a few thousand each of Orinocos at 31c., Bogotas at 30@31c., Central Americans, 29c.; Puerto Cabellos, 30½c., and about 7,000 wet salted Peruvians and Mexicans. Stocks on hand are now close to 35,000, principally on Central Americans and dry and dry salted San Domingos and a few thousand Bogotas.

CITY PACKER HIDES.—Buyers have shown some interest and have purchased branded. Total sales of 4,000 July-August butt brands were made by three packers at 23¼c. A car of butt brands and Colorados of January-June salting at 20c. One car of June-July salting, 22½c. Native steers continue quoted at 26½@27c. Cows, 26c.

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on the wrappers of
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means quality. And when you sell goods of such high quality you gain satisfied customers.
Order thru
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The Pure Food Products
of
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OMAHA LIVESTOCK MARKET.

(Continued from page 31.)

have been comparatively scarce and still they have suffered from the competition of Western rangers and prices declined fully 15@25c. last week. It takes choice beeves, either heavy or light to bring $9.50 now and bulk of the fair to good native stock is selling around $8@9, with common and grassy stock at $6.75@7.75. Western range beef has also suffered and the range is now practically from $6.50 for Texans up to $8.50 for prime, heavy Wyomings. Cows and heifers have been working toward a lower basis, the range for grassers being from $4@7.50, and the bulk of the butcher and beef stock going at $5.50@6.50. Veal calves continue steady at $7@10, but bulls, stags, etc., are going at unevenly lower figures, from $5@7.

There has been a fairly liberal run of hogs for this time of the year, last week's receipts being 47,000 head, and weights running quite a bit lighter than at this time last year. There has been no great change in values. Both packers and shippers are still paying a big premium for the good light and butcher grades, while rough heavy and packing grades are selling at the bottom of the list. The spread of prices is $1@1.25. With 9,000 hogs here today, prices were 5@10c. lower. Tops brought $7.30, as against $7.30 last Tuesday, and bulk of the hogs sold around $6.25@6.50, as against $6.30@6.60 a week ago.

Lamb prices have been working toward lower levels, the decline as compared with a week ago amounting to 50@60c. Receipts continue liberal, 71,000 last week, and there is a vigorous demand from feeder buyers. Some 16,000 went to the country as feeders last week. Mutton grades have not declined as much as the lambs, but everything is lower than a week ago, and there is a rather weak undertone to the market. Fat lambs are selling at $8@8.40; yearling, $5.50@6.25; wethers $5.25@6, and ewes $4.50@5.25.

VIEWS ON CUMMINS AMENDMENT.

The Interstate Commerce Commission has issued this new explanation of the Cummins amendment:

On May 7, 1915, the Commission issued a report expressing tentatively its views upon various questions arising in connection with the amendment of March 4, 1915, generally known as the Cummins Amendment, to section 20 of the act to regulate commerce, the Cummins Amendment, 33 I. C. C., 682. Among other things, attention was called to the provisions of section 10 of the act penalizing any person who by false statement as to value, or by any other device or means, obtained or attempted to obtain transportation for property at less than the regular rates. The numerous inquiries regarding this matter indicate confusion in the minds of many as to the application of section 10, and seem to render desirable a further expression of opinion by the Commission upon this point.

There is no provision in the act to regulate commerce, including the Cummins Amendment, that requires a declaration as to the value of property shipped in interstate commerce. Nor has the Commission issued any ruling that requires such declaration.

The Cummins Amendment does, however, provide that if the goods are hidden from view by wrapping, boxing, or other means, and the carrier is not notified as to their character, "the carrier may require the shipper to specifically state in writing the value of the goods." In such cases rates and charges for transportation, dependent upon the value of the property shipped as specifically stated in writing by the shipper, may be established and maintained.

It is the view of the Commission that, so far as declarations as to value are concerned, the prerequisites for the application of section 10 are, first, the election of the carrier to require a shipper to state in writing the value of the goods; second, the existence of graded rates or charges dependent upon the value of the property shipped; and, third, that the shipper shall knowingly and willfully, by false statement as to value obtain or attempt to obtain transportation of such property at less than the regular rates.

Is there something you want to know badly, that you remember reading in The National Provisioner, but you can't recall the date? Get a binder and keep your copies of the paper, and then you'll have it handy and won't have to waste time writing for it. Our new binder costs but $1. Ask us about it.

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H. W. JOHNS-MANVILLE CO.
NEW YORK AND EVERY LARGE CITY

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers	$8.25@10.00
Common to fair native steers	6.50@ 8.15
Oxen and stags	5.00@ 8.50
Bulls	4.50@ 7.25
Cows	3.00@ 7.00
Heifers	4.50@ 8.00
Good to choice native steers one year ago.	8.15@ 9.75

LIVE CALVES.

Live calves, good to prime, per 100 lbs..	9.00@13.00
Live calves, skim milk	—@—
Live calves, grassers, per 100 lbs	@ 6.50
Live lambs, culls, per 100 lbs	@ 8.00

LIVE SHEEP AND LAMBS.

Live lambs, common to choice	8.90@ 9.15
Live lambs, culls	5.50@ 6.50
Live sheep, culls	2.00@ 3.00
Live sheep, ewes	3.50@ 5.50

LIVE HOGS.

Hogs, heavy	@ 7.70
Hogs, medium	@ 8.00
Hogs, 140 lbs.	@ 8.25
Pigs	@ 8.35
Roughs	6.50@ 6.75

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	14½@15
Choice native light	14½@15
Native, common to fair	14½@15

WESTERN DRESSED BEEF.

Choice native heavy	@14½
Choice native light	@15
Native, common to fair	@14
Choice Western, heavy	@13½
Choice Western, light	@13½
Common to fair Texas	@12
Good to choice heifers	@14
Common to fair heifers	@13
Choice cows	@12
Common to fair cows	@11
Fleshy Bologna bulls	10 @10½

BEEF CUTS.

	Western.	City.
No. 1 ribs	17½@18	@17½
No. 2 ribs	15½@16	@16½
No. 3 ribs	13 @14	14 @15
No. 1 loins	17½@18	@19
No. 2 loins	15½@16	@18
No. 3 loins	13 @14	@17
No. 1 hinds and ribs	16½@17	@17½
No. 2 hinds and ribs	@16½	@16½
No. 3 hinds and ribs	@14½	15½@16
No. 1 rounds	@14	@14
No. 2 rounds	@13	@13
No. 3 rounds	@11½	12½@13
No. 1 chucks	@12½	@12½
No. 2 chucks	@11	@11½
No. 3 chucks	@ 9	@11

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	19 @19½
Veals, country dressed, per lb	17 @18
Western calves, choice	16½@17½
Western calves, fair to good	15 @16
Grassers and buttermilks	15½@16

DRESSED HOGS.

Hogs, heavy	@10¾
Hogs, 180 lbs	@11
Hogs, 160 lbs	@11⅜
Hogs, 140 lbs	@11¾
Pigs	@12⅛

DRESSED SHEEP AND LAMBS.

Spring lambs, choice	@16
Lambs, choice	@15
Lambs, good	@14
Lambs, medium to good	@13
Sheep, choice	@12
Sheep, medium to good	@11
Sheep, culls	@10

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg	@16
Smoked hams, 12 to 14 lbs. avg	@15¼
Smoked hams, 14 to 16 lbs. avg	@15
Smoked picnics, light	@11
Smoked picnics, heavy	@10½
Smoked shoulders	@10½
Smoked bacon, boneless	@17
Smoked bacon (rib in)	@16
Dried beef sets	@28
Smoked beef tongue, per lb	@22
Pickled bellies, heavy	@13

FRESH PORK CUTS.

Fresh pork loins, city	19 @20
Fresh pork loins, Western	16½@19
Frozen pork loins	12½@16
Fresh pork tenderloins	@25
Frozen pork tenderloins	@22
Shoulders, city	@13
Shoulders, Western	@12
Butts, regular	@14
Butts, boneless	@16½
Fresh hams, city	@17
Fresh hams, Western	@15
Fresh picnic hams	@10

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs	$70.00@ 75.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	60.00@ 65.00
Black hoofs, per ton	@ 30.00
Striped hoofs, per ton	@ 40.00
White hoofs, per ton	65.00@ 70.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.	85.00@
Horns, avg. 7½ oz. and over, No. 1's	@200.00
Horns, avg. 7½ oz. and over, No. 2's	@100.00
Horns, avg. 7½ oz. and over, No. 3's	@ 75.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	11 @14c.	a pound
Fresh cow tongues	10 @11c.	**a pound**
Calves' heads, scalded	55 @60c.	**apiece**
Sweetbreads, veal	25 @75c.	**a pair**
Sweetbreads, beef	@30c.	**a pound**
Calves' livers	@25c.	**a pound**
Beef kidneys	@12c.	**apiece**
Mutton kidneys	@10c.	apiece
Livers, beef	9 @12c.	a pound
Oxtails	8 @10c.	apiece
Hearts, beef	@ 7c.	a pound
Rolls, beef	@30c.	**a pound**
Tenderloin, beef, Western	25 @35c.	a pound
Lambs' fries	8 @10c.	a pair
Extra lean pork trimmings	@12½c.	**a pound**
Blade meat	@12½c.	**a pound**

BUTCHERS' FAT.

Ordinary shop fat	@ 3
Suet, fresh and heavy	@ 5½
Shop bones, per cwt	25 @35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@1.00
Sheep, imp., medium per bundle	@80
Sheep, domestic, wide, per bundle	@70
Sheep, domestic, medium, per bundle	@50
Sheep, domestic, narrow med., per bundle.	@30
Hog, American, free of salt, tcs. or bbls., per lb., f. o. s. New York	@70
Hog, extra narrow selected, per lb	@70
Hog, middles	@11
Beef rounds, domestic, per set, f. o. b. Chicago	@19
Beef rounds, export, per set, f. o. b. New York	@26
Beef bungs, piece, f. o. b. New York	@22
Beef middles, per set, f. o. b. New York	@65
Beef middles, per set, f. o. b. Chicago	@62
Beef weasands, per 1,000, No. 1s	@ 7½
Beef weasands, per 1,000, No. 2s	@ 4

SPICES.

	Whole.	Ground.
Pepper, Sing., white	20	22
Pepper, Sing., black	13½	15½
Pepper, Penang, white	19½	21½
Pepper, red	21	24
Allspice	4½	6½
Cinnamon	16	20
Coriander	4½	6½
Cloves	18	21
Ginger	14	17
Mace	62	66

SALTPETRE.

Crude	—@—
Refined	19 @20¼

GREEN CALFSKINS.

No. 1 skins	@ .26
No. 2 skins	@ .24
No. 3 skins	@ .13
Branded skins	@ .20
Ticky skins	@ .20
No. 1 B. M. skins	@ .24
No. 2 B. M. skins	@ .19
No. 1, 12½-14	@3.10
No. 2, 12½-14	@2.85
No. 1 B. M., 12½-14	@2.85
No. 2 B. M., 12½-14	@2.25
No. 1 kips, 14-18	@3.35
No. 2 kips, 14-18	@3.10
No. 1 B. M. kips	@3.10
No. 2 B. M. kips	@2.15
No. 1, heavy kips, 18 and over	@4.20
No. 2, heavy kips, 18 and over	@3.95
Branded kips	@2.60
Heavy branded kips	@3.00
Ticky kips	@2.60
Heavy ticky kips	@3.60

DRESSED POULTRY.

FRESH KILLED.

Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked	@17
Western boxes, 36 to 42 lbs. to doz., dry-picked	@13
Fowl—bbls.—	
Western dry-picked, 4-4½ lbs	@16
Southern and S. W., dry-pkd., avg. best	15 @15½
Other Poultry—	
Old Cocks, per lb	12 @12½
Squabs, prime, white, 10 lbs. to doz. per doz.	@3.50

LIVE POULTRY.

Chickens, broilers, nearby choice	@19
Fowls	15 @16
Roosters	@11½
Ducks, L. I. Spring	@19
Turkeys, mixed hens and toms	13 @15
Geese, per lb	@12

BUTTER.

Creamery, extra (92 score)	25¾@26
Creamery, higher (scoring lots)	26½@27
Creamery, Firsts	24 @25½
Process, Extras	23 @23½
Process, Firsts	22 @22½

EGGS.

Fresh gathered, extras	26 @27
Fresh gathered, extra firsts	24 @25½
Fresh gathered, firsts	22 @23½
Fresh gathered, seconds	20 @21
Fresh dirties, No. 1	18 @18½
Fresh chex, fair to good	16 @16½

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton	@27.00
Bone meal, raw, per ton	@30.00
Dried blood, high grade	@ 2.75
Nitrate of soda—spot	@ 2.35
Bone black, discard, sugar house del. New York	@21.00
Ground tankage, N. Y., 9 to 12 per cent. ammonia	2.70 and 10c.
Garbage tankage	@ 7.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore	nom@3.10 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime	3.15 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid)	nom@2.70 and 35c.
Sulphate ammonia, for shipment, per 100 lbs., guar., 25%	@ 3.40
Sulphate ammonia, per 100 lbs., spot, guar., 25%	@ 3.50